

## BPA #11

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **24**
- SRM **7.2**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (64.8%)	80 %	5
Grain	Viking Munich Malt	1.5 kg (27.8%)	78 %	18
Grain	Carabelge	0.3 kg (5.6%)	80 %	30
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.9%)	73 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Willamette	30 g	60 min	5 %
Boil	Willamette	30 g	15 min	5 %
Aroma (end of boil)	Willamette	20 g	0 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	26 ml	Fermentum Mobile