

## BPA

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- Gravity **11.2 BLG**
- ABV ---
- IBU **33**
- SRM **10.6**
- 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 **65 min**
- Evaporation rate **8 %/h**
- Boil size **24.6 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **15.2 liter(s)**
- Total mash volume **19.6 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **15.2 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.7 kg (62.1%)	79 %	6
Grain	Monachijski jasny Steinbach	1 kg (23%)	80 %	18
Grain	Cara Ruby Castle	0.45 kg (10.3%)	72 %	49
Grain	Special B Malt	0.2 kg (4.6%)	65.2 %	315

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Aroma (end of boil)	Sybilla	25 g	10 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
fm27 Artefakty Trapistów	Ale	Liquid	1 ml	---

### Extras

Type	Name	Amount	Use for	Time
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Fining	mech irl	3 g	Boil	15 min
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## Notes

- Starter nastawiony 10.04 na 800ml brzezki ok 8,5blg z mini warki.  
Zdjęty wieczorem 12.04 wstawiony do lodówki.  
*Apr 11, 2017, 4:22 PM*