

# BPA

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **29**
- SRM **5.5**
- 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 **15 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (76.9%)	80 %	4
Grain	Monachijski	0.7 kg (13.5%)	80 %	15
Grain	Carabelge	0.5 kg (9.6%)	80 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum PL	15 g	60 min	12 %
Aroma (end of boil)	magnum PL	15 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM26 Belgijskie Pagórki	Ale	Liquid	30 ml	---