

## BPA

---

- Gravity **12.2 BLG**
- ABV ---
- IBU **44**
- SRM **10.1**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **10 %**
- Size with trub loss **20.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.5 kg (62.5%)	85 %	7
Grain	Weyermann - Light Munich Malt	1 kg (25%)	82 %	14
Grain	Abbey Malt Weyermann	0.3 kg (7.5%)	75 %	45
Grain	Briess - Carabrown Malt	0.2 kg (5%)	79 %	108

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	55 min	8.6 %
Boil	Kent Goldings	30 g	20 min	5.7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew