

## BPA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **14**
- SRM **5.6**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **31.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **38 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (64.5%)	81 %	4
Grain	Strzegom Wiedeński	2 kg (25.8%)	79 %	10
Grain	Abbey Malt Weyermann	0.5 kg (6.5%)	75 %	45
Grain	Cara-Pils/Dextrine	0.25 kg (3.2%)	72 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	książęcy	30 g	50 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M41 Belgian Ale	Ale	Slant	1000 ml	Mangrove Jack's