

## bpa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **8.9**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 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	Monachijski	1 kg (25%)	80 %	22
Grain	Biscuit Malt	0.3 kg (7.5%)	79 %	45
Grain	Strzegom Karmel 150	0.2 kg (5%)	75 %	150

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	70 min	14.5 %
Boil	Fuggles	25 g	70 min	5 %
Boil	Fuggles	25 g	10 min	5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile