

BPA

- Gravity **13.9 BLG**
- ABV ---
- IBU **40**
- SRM **10.3**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **0 %**
- Size with trub loss **18 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **18.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pilzneński | 0.5 kg (11%) | 80 % | 4 |
| Grain | Strzegom Pale Ale | 2.5 kg (54.9%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 1 kg (22%) | 79 % | 16 |
| Grain | Weyermann - Abbey Malt | 0.35 kg (7.7%) | 50 % | 45 |
| Grain | Aromatic Malt | 0.2 kg (4.4%) | 78 % | 51 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 20 g | 60 min | 10.5 % |
| Boil | eureka | 25 g | 10 min | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|------|--------|------------|
| Gozdawa Belgian Fruit Spicy Ale Yeast | Ale | Dry | 11 g | Gozdawa |