

## BPA

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- Gravity **12.4 BLG**
- ABV ---
- IBU **25**
- SRM **9.3**
- 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 **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **21.5 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	2.6 kg (60.5%)	85 %	7
Grain	Monachijski	1.1 kg (25.6%)	80 %	16
Grain	Weyermann - Abbey Malt	0.35 kg (8.1%)	50 %	45
Grain	carabelge	0.25 kg (5.8%)	50 %	32

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	30 g	60 min	5.1 %
Boil	Sybilla	25 g	20 min	3.5 %
Whirlpool	Sybilla	25 g	30 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM20 Białe Walonki	Wheat	Slant	200 ml	Fermentum Mobile