

Mini BPA

- Gravity **13.1 BLG**
- ABV ---
- IBU **29**
- SRM **8.7**
- Style **Belgian Pale Ale**

Batch size

- Expected quantity of finished beer **6 liter(s)**
- Trub loss **10 %**
- Size with trub loss **6.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **7.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------|-------------|-------|-----|
| Dry Extract | Bruntal | 1 kg (100%) | 90 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil | Premiant | 6 g | 60 min | 8 % |
| Boil | Premiant | 5 g | 20 min | 8 % |
| Boil | Hallertau Hersbrucker | 8 g | 5 min | 2.7 % |
| Boil | Aramis | 15 g | 0 min | 7.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|--------|--------|------------|
| WLP530 - Abbey Ale Yeast | Ale | Liquid | 40 ml | White Labs |