

## Test BPA

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **32**
- SRM **10**
- Style **Belgian Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **10.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (100%)	80 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	60 min	12 %
Aroma (end of boil)	Citra	5 g	5 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
PAY7	Wheat	Dry	11.5 g	Gozdawa