

## 36. "PPA - Puławskie Pale Ale" - American Pale Ale

- Gravity **7.8 BLG**
- ABV **3 %**
- IBU **69**
- SRM **3.4**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

### Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **12 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **27.4 liter(s)** of **76C** water or to achieve **35.4 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount      | Yield | EBC |
|-------|---------------------------|-------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt | 4 kg (100%) | 85 %  | 7   |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Puławski   | 100 g  | 40 min | 4.3 %      |
| Boil    | Sybilla    | 50 g   | 80 min | 3.5 %      |
| Boil    | Sybilla    | 50 g   | 20 min | 3.5 %      |
| Boil    | Willamette | 40 g   | 10 min | 5 %        |

### Yeasts

| Name                  | Type | Form | Amount | Laboratory |
|-----------------------|------|------|--------|------------|
| Danstar - Windsor Ale | Ale  | Dry  | 11 g   | Danstar    |

### Notes

- uwarzone 8-10-2018r.  
Oct 28, 2018, 12:09 PM