

## NO. 14 PAPA

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- Gravity **11 BLG**
- ABV ---
- IBU **70**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Bestmalz Pale Ale | 4.2 kg (76.4%) | 70 %  | 6   |
| Grain | Monachijski       | 1 kg (18.2%)   | 80 %  | 16  |
| Grain | Carahell          | 0.1 kg (1.8%)  | 77 %  | 26  |
| Grain | Chit Malt         | 0.2 kg (3.6%)  | 50 %  | 2   |

### Hops

| Use for | Name              | Amount | Time      | Alpha acid |
|---------|-------------------|--------|-----------|------------|
| Boil    | Chinook           | 20 g   | 40 min    | 13 %       |
| Boil    | Chinook           | 20 g   | 25 min    | 13 %       |
| Boil    | Chinook           | 10 g   | 1 min     | 13 %       |
| Boil    | OCTAVIA           | 25 g   | 30 min    | 8.8 %      |
| Boil    | octavia           | 25 g   | 5 min     | 8.8 %      |
| Dry Hop | PUŁAWSKI          | 100 g  | 10 day(s) | 8.9 %      |
| Dry Hop | Lublin (Lubelski) | 50 g   | 3 day(s)  | 4 %        |
| Dry Hop | OCTAVIA           | 50 g   | 10 day(s) | 8.8 %      |

### Yeasts

| Name                     | Type | Form | Amount | Laboratory |
|--------------------------|------|------|--------|------------|
| Gozdawa Pure Ale Yeast 7 | Ale  | Dry  | 10 g   | ---        |

### Extras

| Type  | Name            | Amount | Use for | Time   |
|-------|-----------------|--------|---------|--------|
| Spice | Trawa cytrynowa | 20 g   | Boil    | 20 min |