

# PAPA

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **48**
- SRM ---

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale/Pils	5 kg (90.9%)	--- %	---
Grain	Przeniczny	0.5 kg (9.1%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 10,7	10 g	60 min	10.7 %
Boil	lunga 10,7	20 g	15 min	10.7 %
Boil	Cascade	20 g	5 min	7.3 %
Aroma (end of boil)	Cascade	30 g	0 min	7.3 %
Whirlpool	Cascade	50 g	60 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Ale	Ale	Slant	200 ml	---

## Notes

- Zacieranie 65° / 30min  
Zacieranie 70° / 30min  
Wyrzew 76-78° /15min  
Wystadzanie 76-78°  
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