

## ppa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM ---

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (100%)	80 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Sybilla	20 g	5 day(s)	4.5 %
Whirlpool	Sybilla	30 g	0 min	4.5 %
Aroma (end of boil)	Marynka	20 g	15 min	6.5 %
Boil	Marynka	30 g	60 min	6.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis