

## r wedding ppa

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **8.6**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ I	0.25 kg (11.1%)	80 %	16
Liquid Extract	Bruntal ekstrakt słodowy jasny R	2 kg (88.9%)	84 %	26

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	5 g	60 min	9.4 %
Boil	Oktawia	9 g	22 min	7.3 %
Boil	Puławski	9 g	22 min	7 %
Boil	Oktawia	10 g	12 min	7.3 %
Boil	Puławski	15 g	12 min	7 %
Boil	Puławski	10 g	1 min	7 %
Boil	Oktawia	10 g	1 min	7.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05 R	Ale	Dry	11.5 g	fermentis