

## ppa

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 1.5 kg (47.6%) | 80 %  | 5   |
| Grain | Pszeniczny           | 1.5 kg (47.6%) | 85 %  | 4   |
| Grain | cookie               | 0.15 kg (4.8%) | 80 %  | 50  |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Aroma (end of boil) | lunga             | 30 g   | 10 min | 9.6 %      |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g   | 10 min | 4 %        |