

## Porman PPA III

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

### Fermentables

| Type  | Name              | Amount         | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2.5 kg (90.9%) | 79 %  | 6   |
| Grain | Colorado Honig    | 0.25 kg (9.1%) | 79 %  | 7   |

### Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| First Wort          | Magnum            | 12.5 g | 30 min | 12.5 %     |
| Boil                | Lublin (Lubelski) | 12.5 g | 15 min | 4 %        |
| Boil                | Lublin (Lubelski) | 10 g   | 5 min  | 4 %        |
| Aroma (end of boil) | Lublin (Lubelski) | 12.5 g | 0 min  | 4 %        |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 10 g   | Fermentis  |