

# PPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) Bel	5 kg (76.9%)	80 %	6
Grain	Weyermann - Caraamber	0.2 kg (3.1%)	75 %	60
Grain	Pszeniczny	0.3 kg (4.6%)	85 %	3
Grain	Viking Malt Wędzony Czereśnią	1 kg (15.4%)	82 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	60 min	10 %
Boil	Lublin (Lubelski)	30 g	30 min	4 %
Boil	Sybilla	20 g	15 min	3.5 %
Boil	Oktawia	10 g	15 min	7.1 %
Aroma (end of boil)	Sybilla	20 g	0 min	3.5 %
Aroma (end of boil)	Oktawia	15 g	0 min	7.1 %

## Yeasts

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