

## #35 PAPA (Polska APA)

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **37**
- SRM **5.2**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **4 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.1 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

### Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **1 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **72.9C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **76C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **30.1 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Malteurop pale ale	4 kg (76.9%)	82 %	8.5
Grain	Weyermann - Pale Ale Malt	0.5 kg (9.6%)	85 %	7
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	10 g	60 min	10 %
Boil	lunga	5 g	60 min	12.9 %
Boil	Chinook PL	20 g	15 min	10 %
Boil	lunga	20 g	15 min	12.9 %
Boil	Chinook PL	20 g	0 min	10 %
Boil	lunga	20 g	0 min	12.9 %
Dry Hop	Chinook PL	25 g	4 day(s)	10 %
Dry Hop	lunga	25 g	4 day(s)	12.9 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM55 Zielone wzgórze	Ale	Liquid	50 ml	FM