

# Dr ZaPAPA (Zagorzyn Polish Pale Ale)

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- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **20 C**, Time **78 min**

## Mash step by step

- Heat up **12.6 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **78 min** at **20C**
- Keep mash **60 min** at **64C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.2 kg (76.2%)	80 %	5
Grain	Oats, Flaked	1 kg (23.8%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	0 min	4 %
Dry Hop	Marynka	150 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Dry	45 g	---