

## PAA

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **34**
- SRM **8.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Steps

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

### Mash step by step

- Heat up **14 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Strzegom Monachijski typ I	0.7 kg (17.5%)	79 %	16
Grain	Strzegom Pszeniczny	0.3 kg (7.5%)	81 %	6
Grain	Słód jęczmienny Cookie (bursztynowy) Viking Malt	0.3 kg (7.5%)	75 %	50
Grain	Strzegom Karmel 50	0.3 kg (7.5%)	75 %	50
Grain	płatki owsiane	0.4 kg (10%)	80 %	5

### Hops

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

### Yeasts

Name	Type	Form	Amount	Laboratory
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US-05	Ale	Slant	200 ml	---
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