

## ppa

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

| Type  | Name               | Amount          | Yield | EBC |
|-------|--------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale  | 1.85 kg (38.9%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński | 2.47 kg (52%)   | 79 %  | 10  |
| Grain | Pszeniczny         | 0.43 kg (9.1%)  | 85 %  | 4   |

### Hops

| Use for | Name              | Amount | Time     | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil    | Motueka           | 5 g    | 30 min   | 7 %        |
| Boil    | Sybilla           | 5 g    | 25 min   | 3.5 %      |
| Boil    | Sybilla           | 5 g    | 20 min   | 3.5 %      |
| Boil    | Sybilla           | 5 g    | 15 min   | 3.5 %      |
| Boil    | Lublin (Lubelski) | 10 g   | 10 min   | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 5 min    | 4 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 0 min    | 4 %        |
| Dry Hop | Lublin (Lubelski) | 50 g   | 5 day(s) | 4 %        |
| Boil    | Chinook           | 5 g    | 60 min   | 13 %       |
| Boil    | Motueka           | 10 g   | 10 min   | 7 %        |
| Boil    | Motueka           | 5 g    | 5 min    | 7 %        |
| Dry Hop | Motueka           | 25 g   | 5 day(s) | 7 %        |
| Dry Hop | Sybilla           | 25 g   | 5 day(s) | 3.5 %      |
| Boil    | Sybilla           | 10 g   | 30 min   | 3.5 %      |
| Boil    | Motueka           | 5 g    | 20 min   | 7 %        |
| Boil    | Lublin (Lubelski) | 20 g   | 30 min   | 4 %        |
| Boil    | Sybilla           | 30 g   | 5 min    | 3.5 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|       |     |     |        |           |
|-------|-----|-----|--------|-----------|
| us 05 | Ale | Dry | 11.5 g | Fermentis |
|-------|-----|-----|--------|-----------|