

# PPA

- Gravity **11 BLG**
- ABV ---
- IBU **38**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **2 %/h**
- Boil size **21.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	brewkit	1.7 kg (56.7%)	100 %	---
Liquid Extract	ekstakt	0.8 kg (26.7%)	100 %	---
Sugar	cukier	0.5 kg (16.7%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	40 min	11 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	20 g	15 min	4 %
Dry Hop	lunga	30 g	3 day(s)	11 %
Dry Hop	Lublin (Lubelski)	60 g	2 day(s)	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale