

# PPPA

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- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **11.2**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (66.7%)	80 %	5
Grain	Strzegom Karmel 150	0.75 kg (10%)	75 %	150
Grain	Monachijski	1 kg (13.3%)	80 %	16
Grain	Pszeniczny	0.75 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	5 min	12.5 %
Aroma (end of boil)	Lublin (Lubelski)	68.57 g	50 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	13.15 g	Fermentis