

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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| US-05 | Ale | Slant | 200 ml | --- |
|-------|-----|-------|--------|-----|