

# 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 | --- |
|-------|-----|-------|--------|-----|