

PAPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **6**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Soufflet - Pale Ale Malt | 5 kg (83.3%) | 80 % | 6.5 |
| Grain | Platki owsiane | 0.3 kg (5%) | 85 % | 3 |
| Grain | Cara crisp | 0.5 kg (8.3%) | 80 % | 30 |
| Grain | Cara Blond Castle | 0.2 kg (3.3%) | 80 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Simcoe | 20 g | 55 min | 13.2 % |
| Boil | Sybilla | 30 g | 10 min | 6 % |
| Aroma (end of boil) | Simcoe | 5 g | 0 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|------|--------|------------|
| Danstar Nottingham - Ale Yeast | Ale | Dry | 11 g | --- |