

# PAPA

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- Gravity **14 BLG**
- ABV ---
- IBU **33**
- SRM **8.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **64.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **42 liter(s)**
- Total mash volume **56 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (57.1%)	80 %	5
Grain	Viking Pilsner malt	4 kg (28.6%)	82 %	4
Grain	Strzegom Karmel 150	1 kg (7.1%)	75 %	150
Grain	Pszeniczny	1 kg (7.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	junga	50 g	60 min	13 %
Boil	Sybilla	30 g	15 min	3.5 %
Boil	Mosaic	20 g	5 min	10 %
Boil	Citra	20 g	5 min	12 %