

PAPA

- 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 % |