

# Papa

- Gravity **9 BLG**
- ABV **3.5 %**
- IBU **31**
- SRM ---
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Ekstrakt słodowy niechmielony - PALE ALE 1,7 kg	1.7 kg (63%)	--- %	---
Dry Extract	Polepszacz do piwa (ekstrakt słodowy jasny/ glukoza) 1kg	1 kg (37%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Dry Hop	Lublin (Lubelski)	30 g	7 day(s)	4 %
Aroma (end of boil)	Sybilla	30 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Us-05	Ale	Dry	11 g	---