

# Papaj

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **34**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **75.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **51 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **30 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **41.9 liter(s)** of **76C** water or to achieve **75.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Strzegom	15 kg (88.2%)	80 %	6
Grain	Słód pszeniczny Bestmalz	2 kg (11.8%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	50 g	60 min	15.5 %
Boil	Crystal	100 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis