

## PPA # 2

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **41**
- SRM **5.7**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.8 liter(s)**
- Total mash volume **30.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (73.5%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (14.7%)	79 %	16
Grain	Płatki owsiane	0.3 kg (4.4%)	85 %	3
Grain	BESTMALZ - Best Wheat Malt	0.5 kg (7.4%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Oktawia	10 g	20 min	7.1 %
Boil	Cascade PL	10 g	20 min	5.2 %
Boil	lunga	15 g	20 min	11 %
Boil	Oktawia	10 g	5 min	7.1 %
Boil	Cascade PL	10 g	5 min	5.2 %
Boil	lunga	15 g	5 min	11 %
Dry Hop	lunga	40 g	3 day(s)	11 %
Dry Hop	Oktawia	30 g	3 day(s)	7.1 %
Dry Hop	Cascade PL	30 g	3 day(s)	5.2 %
Aroma (end of boil)	lunga	10 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
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Water Agent	Gips Piwowarski	4 g	Mash	---
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