

# Wheat PPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.5**
- Style **Blonde Ale**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (50%)	80 %	5
Grain	Pszoniczny	1 kg (25%)	85 %	4
Grain	Strzegom Pilzneński	1 kg (25%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	10 g	60 min	7.1 %
Boil	Puławski	10 g	60 min	8.9 %
Whirlpool	Oktawia	45 g	---	7.1 %
Whirlpool	Puławski	45 g	---	7.8 %
Whirlpool	Sybilla	30 g	---	3.5 %
Dry Hop	Oktawia	45 g	5 day(s)	7.1 %
Dry Hop	Puławski	45 g	5 day(s)	7.8 %
Dry Hop	Sybilla	30 g	5 day(s)	3.5 %

## Yeasts

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