

# DDH PAPA

---

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **30**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Wayermann	3.7 kg (82.2%)	80 %	5
Grain	Płatki owsiane	0.4 kg (8.9%)	85 %	3
Grain	Płatki orkiszowe	0.4 kg (8.9%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	30 min	11.6 %
Boil	Citra	20 g	15 min	11.6 %
Dry Hop	Marynka	30 g	7 day(s)	6.2 %
Dry Hop	Cascade	30 g	7 day(s)	6 %
Aroma (end of boil)	Marynka	30 g	5 min	6.8 %
Dry Hop	Sorachi Ace	30 g	7 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11 g	Safale