

Koriolan PPA

- Gravity **13.8 BLG**
- ABV ---
- IBU **50**
- SRM **8.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **6 %**
- Size with trub loss **28.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **33.8 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **18.6 liter(s)** of **76C** water or to achieve **33.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (65.8%)	79 %	6
Grain	Strzegom Pszeniczny	1 kg (13.2%)	81 %	6
Grain	Strzegom Monachijski typ I	1 kg (13.2%)	79 %	16
Grain	Karmelowy Czerwony	0.4 kg (5.3%)	75 %	59
Grain	Strzegom Karmel 150	0.2 kg (2.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	8 %
Boil	Marynka	25 g	30 min	8 %
Boil	lunga	20 g	30 min	10 %
Boil	lunga	20 g	10 min	10 %
Dry Hop	iunga	60 g	10 day(s)	10 %

Yeasts

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