

## NO. 14 PAPA

---

- Gravity **11 BLG**
- ABV ---
- IBU **70**
- SRM **5.6**
- Style **American IPA**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29.7 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **19.3 liter(s)**

### Steps

- Temp **69 C**, Time **60 min**
- Temp **70 C**, Time **30 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **13.8 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **69C**
- Keep mash **30 min** at **70C**
- Keep mash **5 min** at **75C**
- Sparge using **21.4 liter(s)** of **76C** water or to achieve **29.7 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz Pale Ale	4.2 kg (76.4%)	70 %	6
Grain	Monachijski	1 kg (18.2%)	80 %	16
Grain	Carahell	0.1 kg (1.8%)	77 %	26
Grain	Chit Malt	0.2 kg (3.6%)	50 %	2

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	20 g	40 min	13 %
Boil	Chinook	20 g	25 min	13 %
Boil	Chinook	10 g	1 min	13 %
Boil	OCTAVIA	25 g	30 min	8.8 %
Boil	octavia	25 g	5 min	8.8 %
Dry Hop	PUŁAWSKI	100 g	10 day(s)	8.9 %
Dry Hop	Lublin (Lubelski)	50 g	3 day(s)	4 %
Dry Hop	OCTAVIA	50 g	10 day(s)	8.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Pure Ale Yeast 7	Ale	Dry	10 g	---

### Extras

Type	Name	Amount	Use for	Time
Spice	Trawa cytrynowa	20 g	Boil	20 min