

# P!pka

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **4.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (54.5%)	79 %	6
Grain	Pszoniczny	2.5 kg (45.5%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	30 min	11 %
Aroma (end of boil)	lunga	30 g	5 min	11 %
Aroma (end of boil)	Oktawia	100 g	5 min	7.1 %
Whirlpool	lunga	50 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	120 ml	---