

## ppa

- Gravity **14 BLG**
- ABV ---
- IBU **40**
- SRM **7.1**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.85 kg (38.9%)	79 %	6
Grain	Strzegom Wiedeński	2.47 kg (52%)	79 %	10
Grain	Pszeniczny	0.43 kg (9.1%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	5 g	30 min	7 %
Boil	Sybilla	5 g	25 min	3.5 %
Boil	Sybilla	5 g	20 min	3.5 %
Boil	Sybilla	5 g	15 min	3.5 %
Boil	Lublin (Lubelski)	10 g	10 min	4 %
Boil	Lublin (Lubelski)	20 g	5 min	4 %
Boil	Lublin (Lubelski)	20 g	0 min	4 %
Dry Hop	Lublin (Lubelski)	50 g	5 day(s)	4 %
Boil	Chinook	5 g	60 min	13 %
Boil	Motueka	10 g	10 min	7 %
Boil	Motueka	5 g	5 min	7 %
Dry Hop	Motueka	25 g	5 day(s)	7 %
Dry Hop	Sybilla	25 g	5 day(s)	3.5 %
Boil	Sybilla	10 g	30 min	3.5 %
Boil	Motueka	5 g	20 min	7 %
Boil	Lublin (Lubelski)	20 g	30 min	4 %
Boil	Sybilla	30 g	5 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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us 05	Ale	Dry	11.5 g	Fermentis
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