

r wedding ppa

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **8.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **0.8 liter(s)**
- Total mash volume **1 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------------|-----------------|-------|-----|
| Grain | Strzegom Monachijski typ I | 0.25 kg (11.1%) | 80 % | 16 |
| Liquid Extract | Bruntal ekstrakt słodowy jasny R | 2 kg (88.9%) | 84 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | lunga | 5 g | 60 min | 9.4 % |
| Boil | Oktawia | 9 g | 22 min | 7.3 % |
| Boil | Puławski | 9 g | 22 min | 7 % |
| Boil | Oktawia | 10 g | 12 min | 7.3 % |
| Boil | Puławski | 15 g | 12 min | 7 % |
| Boil | Puławski | 10 g | 1 min | 7 % |
| Boil | Oktawia | 10 g | 1 min | 7.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------|------|------|--------|------------|
| Safale US-05 R | Ale | Dry | 11.5 g | fermentis |