

Spring PAPA

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Pilzneński | 2 kg (38.5%) | 81 % | 4 |
| Grain | Weyermann - Pale Ale Malt | 1.5 kg (28.8%) | 85 % | 7 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (9.6%) | 75 % | 3 |
| Grain | Pszeniczny | 0.5 kg (9.6%) | 85 % | 4 |
| Grain | Monachijski | 0.5 kg (9.6%) | 80 % | 16 |
| Grain | Płatki pszeniczne | 0.2 kg (3.8%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------|--------|--------|------------|
| Boil | lunga | 15 g | 60 min | 11 % |
| Boil | lunga | 20 g | 20 min | 11 % |
| Aroma (end of boil) | lunga | 20 g | 5 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 10 g | --- |