

## PAA #2

- Gravity **15.9 BLG**
- ABV **6.7 %**
- IBU **34**
- SRM **8.6**
- Style **Old Ale**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **29.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.3 kg (49.6%)	80 %	5
Grain	Strzegom Monachijski typ I	1.2 kg (18%)	79 %	16
Grain	Strzegom Pszeniczny	0.5 kg (7.5%)	81 %	6
Grain	Strzegom Bursztynowy	0.3 kg (4.5%)	70 %	49
Grain	karmel 50	0.5 kg (7.5%)	75 %	50
Grain	Płatki owsiane	0.65 kg (9.8%)	60 %	3
Grain	Strzegom Monachijski typ II	0.2 kg (3%)	79 %	22

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	25 g	60 min	10 %
Boil	Marynka	16 g	15 min	10 %
Boil	Sybilla	16 g	15 min	3.5 %
Aroma (end of boil)	Marynka	33 g	0 min	10 %
Aroma (end of boil)	Sybilla	33 g	0 min	3.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	200 ml	---

### Notes

- 6 blg, 21l  
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