

# PAPA

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **31**
- SRM **6**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **0 min** at **78C**
- Sparge using **16.1 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Soufflet - Pale Ale Malt	5 kg (83.3%)	80 %	6.5
Grain	Platki owsiane	0.3 kg (5%)	85 %	3
Grain	Cara crisp	0.5 kg (8.3%)	80 %	30
Grain	Cara Blond Castle	0.2 kg (3.3%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	55 min	13.2 %
Boil	Sybilla	30 g	10 min	6 %
Aroma (end of boil)	Simcoe	5 g	0 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar Nottingham - Ale Yeast	Ale	Dry	11 g	---