

# Porman PPA III

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **35**
- SRM **4.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **8.3 liter(s)**
- Total mash volume **11 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **8.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.2 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2.5 kg (90.9%)	79 %	6
Grain	Colorado Honig	0.25 kg (9.1%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Magnum	12.5 g	30 min	12.5 %
Boil	Lublin (Lubelski)	12.5 g	15 min	4 %
Boil	Lublin (Lubelski)	10 g	5 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	12.5 g	0 min	4 %

## Yeasts

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