

## ppa

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **31**
- SRM ---

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.2 liter(s)**

### Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Liquid Extract | WES ekstrakt słodowy jasny | 3.4 kg (100%) | 80 %  | --- |

### Hops

| Use for             | Name    | Amount | Time     | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Dry Hop             | Sybilla | 20 g   | 5 day(s) | 4.5 %      |
| Whirlpool           | Sybilla | 30 g   | 0 min    | 4.5 %      |
| Aroma (end of boil) | Marynka | 20 g   | 15 min   | 6.5 %      |
| Boil                | Marynka | 30 g   | 60 min   | 6.5 %      |

### Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |