

## ppa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **4.7**
- Style **White IPA**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.4 liter(s)**
- Total mash volume **12.6 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (47.6%)	80 %	5
Grain	Pszeniczny	1.5 kg (47.6%)	85 %	4
Grain	cookie	0.15 kg (4.8%)	80 %	50

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	lunga	30 g	10 min	9.6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	10 min	4 %