

# PPA

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **30**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.2 liter(s)**
- Total mash volume **12.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.35 kg (44.3%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (32.8%)	80 %	4
Grain	Słód pszeniczny Bestmalz	0.5 kg (16.4%)	82 %	5
Grain	Carahell	0.2 kg (6.6%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	15 g	50 min	7.8 %
Boil	lunga	15 g	15 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Slant	150 ml	Safbrew