

# PPA Izabella single hop

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- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **39 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **48 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

## Steps

- Temp **65 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **35 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **40 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **23 liter(s)** of **76C** water or to achieve **48 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (100%) | 80 %  | 5   |

## Hops

| Use for             | Name     | Amount | Time     | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil                | Izabella | 40 g   | 60 min   | 5.8 %      |
| Aroma (end of boil) | Izabella | 60 g   | 10 min   | 5.8 %      |
| Dry Hop             | Izabella | 200 g  | 3 day(s) | 5.8 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale  | Dry  | 22 g   | ---        |