

PPPA

- Gravity **15.4 BLG**
- ABV **6.5 %**
- IBU **42**
- SRM **11.2**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Grain | Strzegom Karmel 150 | 0.75 kg (10%) | 75 % | 150 |
| Grain | Monachijski | 1 kg (13.3%) | 80 % | 16 |
| Grain | Pszeniczny | 0.75 kg (10%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil | Magnum | 100 g | 5 min | 12.5 % |
| Aroma (end of boil) | Lublin (Lubelski) | 68.57 g | 50 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|---------|------------|
| Safale US-05 | Ale | Dry | 13.15 g | Fermentis |