

Wheat PPA

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **20**
- SRM **3.5**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **22.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (50%) | 80 % | 5 |
| Grain | Pszoniczny | 1 kg (25%) | 85 % | 4 |
| Grain | Strzegom Pilzneński | 1 kg (25%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Oktawia | 10 g | 60 min | 7.1 % |
| Boil | Puławski | 10 g | 60 min | 8.9 % |
| Whirlpool | Oktawia | 45 g | --- | 7.1 % |
| Whirlpool | Puławski | 45 g | --- | 7.8 % |
| Whirlpool | Sybilla | 30 g | --- | 3.5 % |
| Dry Hop | Oktawia | 45 g | 5 day(s) | 7.1 % |
| Dry Hop | Puławski | 45 g | 5 day(s) | 7.8 % |
| Dry Hop | Sybilla | 30 g | 5 day(s) | 3.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |