

Dr ZaPAPA (Zagorzyn Polish Pale Ale)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **29**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.6 liter(s)**
- Total mash volume **16.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **20 C**, Time **78 min**

Mash step by step

- Heat up **12.6 liter(s)** of strike water to **20C**
- Add grains
- Keep mash **78 min** at **20C**
- Keep mash **60 min** at **64C**
- Sparge using **18 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.2 kg (76.2%) | 80 % | 5 |
| Grain | Oats, Flaked | 1 kg (23.8%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|----------|------------|
| Boil | Marynka | 25 g | 60 min | 10 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 0 min | 4 % |
| Dry Hop | Marynka | 150 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| US05 | Ale | Dry | 45 g | --- |