

PAPA

- Gravity **14.7 BLG**
- ABV **6.1 %**
- IBU **40**
- SRM **4.4**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **21.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

- Temp **65 C**, Time **30 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **30 min** at **65C**
- Keep mash **30 min** at **70C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **21.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale/Pils	4.5 kg (90%)	81 %	4.5
Grain	Przeniczny	0.5 kg (10%)	83 %	4.5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga 10,7	10 g	60 min	10.7 %
Boil	lunga 10,7	20 g	15 min	10.7 %
Boil	Cascade	20 g	2 min	7.3 %
Whirlpool	Cascade	30 g	60 min	7.3 %
Dry Hop	Cascade	50 g	---	7.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa Ale	Ale	Slant	200 ml	---

Notes

- Zacieranie 65° / 30min
Zacieranie 70° / 30min
Wyrzew 76-78° /15min
Wystadzanie 76-78°
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