

ppa us-05

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **31**
- SRM **3.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **5.5 liter(s)**
- Total mash volume **7.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt r | 1.7 kg (93.2%) | 90 % | 4 |
| Grain | Oats, Flaked | 0.125 kg (6.8%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|----------|------------|
| Boil | Magnat r | 5 g | 60 min | 12 % |
| Boil | Nadwiślański | 8 g | 22 min | 5 % |
| Boil | Lublin (Lubelski) | 2.5 g | 22 min | 5.7 % |
| Boil | Nadwiślański | 8 g | 12 min | 5 % |
| Boil | Lublin (Lubelski) | 2.5 g | 12 min | 5.7 % |
| Boil | Nadwiślański | 7.5 g | 1 min | 5 % |
| Dry Hop | Nadwiślański | 23 g | 5 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |