

## ppa us-05

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- 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  |