

# Spring PAPA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **37**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (38.5%)	81 %	4
Grain	Weyermann - Pale Ale Malt	1.5 kg (28.8%)	85 %	7
Grain	Briess - 2 Row Carapils Malt	0.5 kg (9.6%)	75 %	3
Grain	Pszeniczny	0.5 kg (9.6%)	85 %	4
Grain	Monachijski	0.5 kg (9.6%)	80 %	16
Grain	Płatki pszeniczne	0.2 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Boil	lunga	20 g	20 min	11 %
Aroma (end of boil)	lunga	20 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	---