

# APA weselna

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **25**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **57 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	9 kg (81.8%)	80 %	7
Grain	Carahell	1 kg (9.1%)	77 %	26
Grain	Pszeniczny	1 kg (9.1%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	25 g	60 min	6 %
Boil	Citra	25 g	60 min	12 %
Aroma (end of boil)	Cascade	30 g	2 min	6 %
Aroma (end of boil)	Amarillo	30 g	2 min	9.5 %
Aroma (end of boil)	Citra	30 g	2 min	12 %