

# Weselna APA

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **11**
- SRM **4.3**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.3 liter(s)**
- Total mash volume **20.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3.7 kg (72.5%)	79 %	6
Grain	Pszeniczny	0.4 kg (7.8%)	85 %	4
Grain	Płatki owsiane	1 kg (19.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	9 g	60 min	11.5 %
Whirlpool	Mosaic	10 g	---	10 %
Whirlpool	Cascade	10 g	---	6 %
Whirlpool	Rakau (NZ)	15 g	---	9.5 %
Whirlpool	Citra	15 g	---	12 %
Dry Hop	Citra	20 g	---	12 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Other	mango pulpa	150 g	Secondary	4 day(s)