

# Weselne

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **27**
- SRM **4.2**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (91.7%)	80 %	5
Grain	Strzegom Pilzneński	0.5 kg (8.3%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	15 g	60 min	11 %
Aroma (end of boil)	Mosaic	35 g	10 min	10 %
Whirlpool	Citra	15 g	0 min	12 %
Whirlpool	Cascade	15 g	0 min	6 %
Dry Hop	Citra	15 g	5 day(s)	12 %
Dry Hop	Cascade	15 g	5 day(s)	6 %
Dry Hop	Mosaic	30 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis