

# Weselne Ale

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **44**
- SRM **5.4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.1 liter(s)**
- Total mash volume **24.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **1 C**, Time **76 min**

## Mash step by step

- Heat up **19.1 liter(s)** of strike water to **-1.7C**
- Add grains
- Keep mash **76 min** at **1C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (55%)	80 %	5
Grain	Viking Pilsner malt	2.2 kg (40.4%)	82 %	4
Grain	Weyermann - Caraamber	0.25 kg (4.6%)	75 %	65

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	50 min	12 %
Boil	Citra	30 g	10 min	12 %
Boil	Citra	20 g	5 min	12 %
Dry Hop	Citra	60 g	14 day(s)	12 %

## Yeasts

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