

## Weselne (APA)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

### Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.07 kg (71.2%)	80 %	5
Grain	Strzegom Monachijski typ I	1.1 kg (19.2%)	79 %	16
Grain	Weyermann pszeniczny jasny	0.55 kg (9.6%)	80 %	6

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	44 g	30 min	12.1 %
Aroma (end of boil)	Amarillo	33 g	0 min	8.9 %
Aroma (end of boil)	Citra	33 g	0 min	12.6 %
Aroma (end of boil)	Mosaic	33 g	0 min	12.8 %
Dry Hop	Amarillo	22 g	2 day(s)	8.9 %
Dry Hop	Citra	22 g	2 day(s)	12.6 %
Dry Hop	Mosaic	22 g	2 day(s)	12.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	12.21 g	---

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	12.1 g	Boil	15 min