Weselna AIPA

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **28**
- SRM **8.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **43 liter(s)**
- Trub loss **5 %**
- Size with trub loss **47.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **8 %/h**
- Boil size **57.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **43.9 liter(s)**
- Total mash volume **57.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **43.9 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **27.2 liter(s)** of **76C** water or to achieve **57.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	12.5 kg *(94%)*	79 %	6
Grain	Caraaroma	0.3 kg *(2.3%)*	78 %	350
Grain	Słód owsiany Fawcett	0.5 kg *(3.8%)*	61 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	90 g	30 min	3.4 %
Boil	Pacifica (NZ)	30 g	15 min	5.4 %
Boil	Boadicea	100 g	12 min	7 %
Dry Hop	Marco Polo	100 g	7 day(s)	12.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	safale