Weselne jasne lub owocowe

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **27**
- SRM **7.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **7 %**
- Size with trub loss **26.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **30.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **55 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **55 min** at **68C**
- Sparge using **21.5 liter(s)** of **76C** water or to achieve **30.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	3 kg *(48.4%)*	82 %	4
Grain	Weyermann - Carapils	0.5 kg *(8.1%)*	78 %	4
Grain	Pszeniczny	1 kg *(16.1%)*	85 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg *(27.4%)*	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	90 min	10 %
Boil	Lublin (Lubelski)	30 g	0 min	4 %

Yeasts

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