

# Patryk weselne

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- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **7.4**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	75 %	6
Grain	Weyermann - Pale Wheat Malt	1 kg (11.8%)	85 %	5
Grain	Weyermann - Carawheat	0.5 kg (5.9%)	77 %	97

## Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Vic Secret	50 g	20 min	16.3 %

## Extras

Type	Name	Amount	Use for	Time
Flavor	kaffir	3 g	Bottling	1 min