

# Wedding APA I

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **60**
- SRM **8.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (90.9%)	79 %	6
Grain	Crystal	0.5 kg (9.1%)	74 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	30 g	60 min	13.2 %
Aroma (end of boil)	Mosaic	100 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mauribrew Ale Y514	Ale	Slant	600 ml	Mauribrew
Mangrove Jack's M44 US West Coast	Ale	Dry	10 g	Mangrove Jack's
Jeśli gęstwa będzie słaba				