

# Weselna AIPA

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- 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     |