

# Weselne

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **26**
- SRM **3.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

## Mash step by step

- Heat up **20.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **2 min** at **76C**
- Sparge using **14.7 liter(s)** of **76C** water or to achieve **29 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński/ Pale ale | 6 kg (96.8%)  | 80 %  | 4   |
| Grain | Płatki owsiane       | 0.2 kg (3.2%) | 85 %  | 3   |

## Hops

| Use for | Name                  | Amount | Time     | Alpha acid |
|---------|-----------------------|--------|----------|------------|
| Boil    | Hallertau Blanc       | 30 g   | 60 min   | 9.8 %      |
| Dry Hop | Saaz (Czech Republic) | 50 g   | 5 day(s) | 3.5 %      |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11.2 g | safale     |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 5 g    | Boil    | 10 min |