

Weselne Gosia

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **25**
- SRM **7.2**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.4 liter(s)**
- Total mash volume **23.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (76.2%)	80 %	5
Grain	Karmelowy żytni Strzegom	0.25 kg (4.8%)	75 %	150
Grain	Strzegom Wiedeński	1 kg (19%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	10 g	60 min	10 %
Boil	Huell Melon	20 g	30 min	7.5 %
Aroma (end of boil)	Huell Melon	10 g	10 min	7.5 %
Dry Hop	Lemon drop	20 g	7 day(s)	4.6 %

Extras

Type	Name	Amount	Use for	Time
Spice	hibiskus	100 g	Boil	10 min
Spice	kwiat róży	50 g	Boil	10 min
Spice	laktoza	1000 g	Boil	10 min