

# Weselne IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	9 kg (75%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (8.3%)	81 %	6
Grain	Carahell	1 kg (8.3%)	77 %	26
Grain	Jęczmień niesłodowany	1 kg (8.3%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	6.5 %
Boil	Amarillo	40 g	20 min	7.1 %
Aroma (end of boil)	Amarillo	60 g	10 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---

## Notes

- kwas mlekowy 15 ml do zacierania  
kwas mlekowy 15 ml do wystadzania  
sól epsom 5g  
*Aug 17, 2019, 10:54 AM*