

# Weselne Pale Ale

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **58**
- SRM **5.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **10 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **29.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.9 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.95 kg (49%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (33.2%)	80 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (8.3%)	79 %	16
Grain	Pszeniczny	0.47 kg (7.8%)	85 %	4
Grain	Słód Caramunich Typ II Weyermann	0.1 kg (1.7%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	65 min	11.3 %
Boil	Dr Rudi	20 g	30 min	11.9 %
Boil	Chinook	28 g	20 min	11.3 %
Boil	Cascade	50 g	5 min	6.8 %
Whirlpool	Centennial	50 g	15 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale