

# Wermelina

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **27**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **19.3 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (36.4%)	80 %	5
Grain	Pilzneński	2 kg (36.4%)	81 %	4
Grain	Pszeniczny	1 kg (18.2%)	85 %	4
Grain	Żytni	0.5 kg (9.1%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vermelho	30 g	60 min	9.1 %
Aroma (end of boil)	Vermelho	20 g	0 min	9.1 %
Dry Hop	Vermelho	50 g	7 day(s)	9.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis