

# Weselna APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	1.8 kg (69.2%)	81 %	4
Grain	Pszeniczny	0.25 kg (9.6%)	85 %	4
Grain	Strzegom Monachijski typ I	0.2 kg (7.7%)	79 %	16
Grain	Płatki owsiane	0.25 kg (9.6%)	85 %	3
Grain	Weyermann - Carapils	0.1 kg (3.8%)	78 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	10 g	60 min	11.3 %
Boil	Citra	15 g	15 min	13.5 %
Whirlpool	Amarillo	20 g	0 min	8.8 %
Whirlpool	Citra	20 g	0 min	13.5 %
Dry Hop	Amarillo	30 g	4 day(s)	8.8 %
Dry Hop	Citra	15 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	100 ml	Fermentis
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