

# Weselne

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **25.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1 kg (23.3%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (69.8%)	80 %	4
Grain	Karmelowy Czerwony	0.3 kg (7%)	75 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	22 g	40 min	10 %
Boil	Cascade	12 g	15 min	6 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %
Aroma (end of boil)	Citra	18 g	5 min	12 %