

# Weselne

- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **29**
- SRM **6.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **51.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Sparge using **29.4 liter(s)** of **76C** water or to achieve **51.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount       | Yield | EBC |
|-------|------------------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt         | 6 kg (54.5%) | --- % | 3   |
| Grain | Przeniczny                   | 1 kg (9.1%)  | --- % | 4   |
| Grain | Monachijski                  | 1 kg (9.1%)  | --- % | 16  |
| Grain | Cara Blonde - Castle Malting | 1 kg (9.1%)  | --- % | 15  |
| Grain | Karmelowy Jasny 30EBC        | 2 kg (18.2%) | 75 %  | 30  |

## Hops

| Use for   | Name                   | Amount | Time     | Alpha acid |
|-----------|------------------------|--------|----------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 10 g   | 60 min   | 16.5 %     |
| Boil      | Nelson Sauvín          | 15 g   | 60 min   | 12 %       |
| Boil      | Nelson Sauvín          | 15 g   | 25 min   | 12 %       |
| Boil      | Citra                  | 15 g   | 5 min    | 12 %       |
| Boil      | Columbus/Tomahawk/Zeus | 15 g   | 5 min    | 16.5 %     |
| Whirlpool | Citra                  | 35 g   | 0 min    | 12 %       |
| Dry Hop   | Citra                  | 100 g  | 7 day(s) | 12 %       |
| Dry Hop   | Centennial             | 50 g   | 7 day(s) | 8 %        |

## Yeasts

| <b>Name</b> | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|-------------|-------------|-------------|---------------|-------------------|
| Safale S-04 | Ale         | Dry         | 23 g          | Fermentis         |