

# Weselne APA

---

- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **41**
- SRM **9.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **0 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **0 min** at **72C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **26.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Caramunich® typ I	1 kg (16.7%)	73 %	80

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Comet	30 g	60 min	8.3 %
Boil	Palisade	15 g	30 min	7.5 %
Aroma (end of boil)	Falconer's Flight	15 g	10 min	10.5 %
Aroma (end of boil)	Palisade	15 g	5 min	7.5 %
Dry Hop	Falconer's Flight	15 g	7 day(s)	10.5 %

## Yeasts

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