# 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 % |

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.