

# Weselna APA

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **23**
- SRM **5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **20.8 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (96.2%)	79 %	6.5
Grain	Strzegom Monachijski typ I	0.2 kg (3.8%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	10 g	60 min	9 %
Boil	Cascade	20 g	20 min	9 %
Aroma (end of boil)	Cascade	40 g	1 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	30 min