

Weselna polska APA

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **45**
- SRM **12.1**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **34.4 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **26.8 liter(s)** of strike water to **74.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (91.5%)	80 %	5
Grain	Special B Malt	0.3 kg (3.9%)	65.2 %	315
Grain	Strzegom Karmel 150	0.35 kg (4.6%)	75 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	45 g	60 min	11 %
Aroma (end of boil)	Lublin (Lubelski)	50 g	3 min	4 %
Dry Hop	Izabella	50 g	2 day(s)	5.1 %