

Weselne (APA)

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **38**
- SRM **4.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.3 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.2 liter(s)**
- Total mash volume **22.9 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4.07 kg (71.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1.1 kg (19.2%) | 79 % | 16 |
| Grain | Weyermann pszeniczny jasny | 0.55 kg (9.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Chinook | 44 g | 30 min | 12.1 % |
| Aroma (end of boil) | Amarillo | 33 g | 0 min | 8.9 % |
| Aroma (end of boil) | Citra | 33 g | 0 min | 12.6 % |
| Aroma (end of boil) | Mosaic | 33 g | 0 min | 12.8 % |
| Dry Hop | Amarillo | 22 g | 2 day(s) | 8.9 % |
| Dry Hop | Citra | 22 g | 2 day(s) | 12.6 % |
| Dry Hop | Mosaic | 22 g | 2 day(s) | 12.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|---------|------------|
| US-05 | Ale | Dry | 12.21 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 12.1 g | Boil | 15 min |