

Patryk weselne

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **18**
- SRM **7.4**
- Style **American IPA**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **30 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.5 liter(s)**
- Total mash volume **34 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 7 kg (82.4%) | 75 % | 6 |
| Grain | Weyermann - Pale Wheat Malt | 1 kg (11.8%) | 85 % | 5 |
| Grain | Weyermann - Carawheat | 0.5 kg (5.9%) | 77 % | 97 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|------------|--------|--------|------------|
| Whirlpool | Vic Secret | 50 g | 20 min | 16.3 % |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------|--------|----------|-------|
| Flavor | kaffir | 3 g | Bottling | 1 min |