

# weselapa

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- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **49**
- SRM **6.1**
- 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 **70 min**
- Evaporation rate **8 %/h**
- Boil size **28.9 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **23.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale IREKS	3.5 kg (66%)	80 %	8
Grain	Pszeniczny jasny IREKS	1.5 kg (28.3%)	80 %	6
Grain	Wiedeński IREKS	0.3 kg (5.7%)	75 %	70

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Aroma (end of boil)	Simcoe	30 g	0 min	13.2 %
Aroma (end of boil)	Citra	25 g	0 min	12 %
Whirlpool	Citra	40 g	25 min	12 %
Whirlpool	Vic Secret	20 g	25 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale