

Weselna APA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **3.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **11.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **9.1 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **76C**
- Sparge using **8.7 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 1.8 kg (69.2%) | 81 % | 4 |
| Grain | Pszeniczny | 0.25 kg (9.6%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 0.2 kg (7.7%) | 79 % | 16 |
| Grain | Płatki owsiane | 0.25 kg (9.6%) | 85 % | 3 |
| Grain | Weyermann - Carapils | 0.1 kg (3.8%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|----------|--------|----------|------------|
| Boil | Chinook | 10 g | 60 min | 11.3 % |
| Boil | Citra | 15 g | 15 min | 13.5 % |
| Whirlpool | Amarillo | 20 g | 0 min | 8.8 % |
| Whirlpool | Citra | 20 g | 0 min | 13.5 % |
| Dry Hop | Amarillo | 30 g | 4 day(s) | 8.8 % |
| Dry Hop | Citra | 15 g | 4 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----------|
| Safale US-05 | Ale | Slant | 100 ml | Fermentis |
|--------------|-----|-------|--------|-----------|