

Weselne

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **26.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **68 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **45 min** at **68C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **18.7 liter(s)** of **76C** water or to achieve **35 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (76.9%)	--- %	6
Grain	Strzegom pszeniczny	1 kg (15.4%)	--- %	6
Grain	Weyermann - Carapils	0.5 kg (7.7%)	--- %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	40 min	13.3 %
Boil	Galaxy	10 g	20 min	13.3 %
Boil	Galaxy	13 g	15 min	13.3 %
Boil	Rakau (NZ)	13 g	10 min	9.5 %
Boil	Rakau (NZ)	10 g	5 min	9.5 %
Boil	Rakau (NZ)	10 g	8 min	9.5 %
Boil	Rakau (NZ)	10 g	3 min	9.5 %
Boil	Galaxy	10 g	1 min	13.3 %
Dry Hop	Rakau (NZ)	47 g	4 day(s)	9.5 %
Dry Hop	Galaxy	47 g	4 day(s)	13.3 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	10.5 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	10 g	Boil	15 min
Spice	Trawa cytrynowa	30 g	Boil	5 min
Spice	Curacao	30 g	Boil	10 min