

Weselne

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **33**
- SRM **4.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **8 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **25.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 1 kg (23.3%) | 80 % | 5 |
| Grain | Strzegom Pilzniejszy | 3 kg (69.8%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.3 kg (7%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Marynka | 22 g | 40 min | 10 % |
| Boil | Cascade | 12 g | 15 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |
| Aroma (end of boil) | Citra | 18 g | 5 min | 12 % |