

Weselne

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **34**
- SRM **4.7**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **54 liter(s)**
- Trub loss **8 %**
- Size with trub loss **58.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **70.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **48.9 liter(s)**
- Total mash volume **61.1 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **48.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **33.4 liter(s)** of **76C** water or to achieve **70.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.84 kg (23.3%) | 80 % | 5 |
| Grain | Strzegom Pilzneński | 8.53 kg (69.8%) | 80 % | 4 |
| Grain | Karmelowy Czerwony | 0.85 kg (7%) | 75 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|---------|--------|------------|
| Boil | Marynka | 62.53 g | 40 min | 10 % |
| Boil | Cascade | 34.11 g | 15 min | 6 % |
| Aroma (end of boil) | Lublin (Lubelski) | 85.26 g | 5 min | 4 % |
| Aroma (end of boil) | Citra | 51.16 g | 5 min | 12 % |