

# Weselne IPA

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **31**
- SRM **4.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **50 liter(s)**
- Trub loss **5 %**
- Size with trub loss **52.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **63.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **39.3 liter(s)** of **76C** water or to achieve **63.3 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount      | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Viking Pale Ale malt  | 9 kg (75%)  | 80 %  | 5   |
| Grain | Strzegom Pszeniczny   | 1 kg (8.3%) | 81 %  | 6   |
| Grain | Carahell              | 1 kg (8.3%) | 77 %  | 26  |
| Grain | Jęczmień niesłodowany | 1 kg (8.3%) | 75 %  | 2   |

## Hops

| Use for             | Name     | Amount | Time   | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil                | Marynka  | 60 g   | 60 min | 6.5 %      |
| Boil                | Amarillo | 40 g   | 20 min | 7.1 %      |
| Aroma (end of boil) | Amarillo | 60 g   | 10 min | 7.1 %      |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |

## Notes

- kwas mlekowy 15 ml do zacierania  
kwas mlekowy 15 ml do wystadzania  
sól epsom 5g  
*Aug 17, 2019, 10:54 AM*