

# Weselne Polskie Ale

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **24**
- SRM **4.3**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **22.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński           | 4 kg (78.4%)   | 81 %  | 4   |
| Grain | Amber Malt           | 0.35 kg (6.9%) | 75 %  | 43  |
| Grain | Weyermann - Carapils | 0.25 kg (4.9%) | 78 %  | 4   |
| Grain | Pszeniczny           | 0.5 kg (9.8%)  | 85 %  | 4   |

## Hops

| Use for             | Name              | Amount | Time   | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil                | lunga             | 20 g   | 60 min | 11 %       |
| Aroma (end of boil) | Lublin (Lubelski) | 20 g   | 15 min | 4 %        |
| Whirlpool           | Lublin (Lubelski) | 30 g   | 0 min  | 4 %        |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |