

# weselowe

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **51**
- SRM **4**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (33.3%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	1 kg (16.7%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Enigma (AUS)	10 g	10 min	17.2 %
Whirlpool	Simcoe	60 g	15 min	12 %
Whirlpool	Mosaic	60 g	15 min	11 %
Whirlpool	Enigma (AUS)	40 g	10 min	17.2 %
Dry Hop	Simcoe	40 g	7 day(s)	12 %
Dry Hop	Enigma (AUS)	50 g	7 day(s)	17.2 %
Dry Hop	Mosaic	40 g	---	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

## Notes

- zacierane na wytrawne,  
*Jan 25, 2021, 10:05 AM*