

# American Wheat/APA

- Gravity **12.9 BLG**
- ABV ---
- IBU **45**
- SRM **7.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **25.5 liter(s)**
- Trub loss **15 %**
- Size with trub loss **29.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **33.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **66 C**, Time **40 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **5 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **66C**
- Keep mash **20 min** at **68C**
- Keep mash **5 min** at **72C**
- Sparge using **21.3 liter(s)** of **76C** water or to achieve **33.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (64.5%)	79 %	6
Grain	Strzegom Karmel 150	0.2 kg (3.2%)	75 %	150
Grain	Weyermann pszeniczny jasny	2 kg (32.3%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Amarillo	15 g	10 min	9.5 %
Boil	Simcoe	15 g	10 min	13 %
Aroma (end of boil)	Amarillo	15 g	5 min	9.5 %
Aroma (end of boil)	Simcoe	15 g	5 min	13 %
Dry Hop	Amarillo	70 g	4 day(s)	9.5 %
Dry Hop	Simcoe	70 g	4 day(s)	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Danstar - Nottingham	Ale	Dry	11 g	Danstar
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### Notes

- Zła temperatura fermentacji - 21°C. Zobaczmy co wyjdzie, byle nie bimber.  
*Oct 21, 2015, 8:17 PM*