

# American Wheat Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (83.3%)	80 %	5
Grain	Viking Wheat Malt	1 kg (16.7%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	12 g	25 min	13.3 %
Boil	Simcoe	12 g	20 min	13.3 %
Boil	Mosaic	12 g	15 min	11.8 %
Aroma (end of boil)	Mosaic	12 g	10 min	11.8 %
Aroma (end of boil)	Citra	12 g	5 min	12 %
Whirlpool	Citra	12 g	0 min	12 %
Dry Hop	Simcoe	26 g	4 day(s)	13.3 %
Dry Hop	Mosaic	26 g	4 day(s)	11.8 %
Dry Hop	Citra	26 g	4 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.5 g	Boil	5 min