

American Wheat Pale Ale v.3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (62.5%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (31.3%) | 83 % | 5 |
| Grain | Platki owsiane | 0.4 kg (6.3%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil | Citra | 7 g | 60 min | 12 % |
| Boil | Mosaic | 7 g | 60 min | 10 % |
| Boil | Simcoe | 7 g | 60 min | 13.2 % |
| Boil | Citra | 7 g | 15 min | 12 % |
| Boil | Mosaic | 7 g | 15 min | 10 % |
| Boil | Simcoe | 7 g | 15 min | 13.2 % |
| Aroma (end of boil) | Citra | 7 g | 5 min | 12 % |
| Aroma (end of boil) | Mosaic | 7 g | 5 min | 10 % |
| Aroma (end of boil) | Simcoe | 7 g | 5 min | 13.2 % |
| Dry Hop | Citra | 30 g | 4 day(s) | 12 % |

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|---------|--------|------|----------|--------|
| Dry Hop | Mosaic | 30 g | 4 day(s) | 10 % |
| Dry Hop | Simcoe | 30 g | 4 day(s) | 13.2 % |