

Dark Wheat APA

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **6.9**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 2.45 kg (46.7%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ I | 1.4 kg (26.7%) | 79 % | 16 |
| Grain | Karmelowy Jasny 30EBC | 0.15 kg (2.9%) | 75 % | 30 |
| Grain | Karmelowy Czerwony | 0.25 kg (4.8%) | 75 % | 59 |
| Grain | Viking Pale Ale malt | 1 kg (19%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Amarillo | 10 g | 60 min | 9.5 % |
| Boil | Citra | 10 g | 60 min | 12 % |
| Boil | Amarillo | 10 g | 15 min | 9.5 % |
| Boil | Citra | 10 g | 15 min | 12 % |
| Aroma (end of boil) | Amarillo | 20 g | 5 min | 9.5 % |
| Aroma (end of boil) | Citra | 20 g | 5 min | 12 % |
| Dry Hop | Amarillo | 60 g | 4 day(s) | 9.5 % |

| | | | | |
|---------|-------|------|----------|------|
| Dry Hop | Citra | 60 g | 4 day(s) | 12 % |
|---------|-------|------|----------|------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11 g | Fermentis |

Notes

- Uwarzone 28.03.2020.
Fermentacja w 17C
Pierwszy pomiar odfermentowania 06.04.2020 - 4,1 blg
Drugi pomiar odfermentowania 08.04.2020 - 3,2 blg
podniesienie temperatury do 18C - 09.04.2020
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