Wheat A BEER!!!

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(47.6%)*	81 %	4
Grain	Pszeniczny	2 kg *(38.1%)*	85 %	4
Grain	Płatki owsiane	0.5 kg *(9.5%)*	85 %	3
Grain	Abbey Malt Weyermann	0.25 kg *(4.8%)*	75 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Centennial	5 g	20 min	10.5 %
Whirlpool	Centennial	45 g	25 min	10.5 %
Whirlpool	Citra	50 g	25 min	12 %
Dry Hop	Citra	25 g	2 day(s)	12 %
Dry Hop	Centennial	25 g	2 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - London Ale III	Ale	Liquid	150 ml	Wyeast Labs

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Pupla z Mango	1500 g	Secondary	7 day(s)