

American Wheat Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (51.3%) | 80 % | 5 |
| Grain | Viking Wheat Malt | 2 kg (34.2%) | 83 % | 5 |
| Grain | Viking Bursztynowy | 0.25 kg (4.3%) | 70 % | 49 |
| Grain | Płatki pszeniczne | 0.2 kg (3.4%) | 85 % | 3 |
| Grain | Płatki owsiane | 0.2 kg (3.4%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.2 kg (3.4%) | 85 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-----------|--------|----------|------------|
| Boil | Magnum PL | 10 g | 60 min | 13.5 % |
| Aroma (end of boil) | Simcoe | 12 g | 15 min | 11.5 % |
| Aroma (end of boil) | Mosaic | 12 g | 15 min | 10.4 % |
| Aroma (end of boil) | Citra | 12 g | 15 min | 12 % |
| Whirlpool | Simcoe | 12 g | 0 min | 11.5 % |
| Whirlpool | Mosaic | 12 g | 0 min | 10.4 % |
| Whirlpool | Citra | 12 g | 0 min | 12 % |
| Dry Hop | Simcoe | 26 g | 3 day(s) | 11.5 % |

| | | | | |
|---------|--------|------|----------|--------|
| Dry Hop | Mosaic | 26 g | 3 day(s) | 10.4 % |
| Dry Hop | Citra | 26 g | 3 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Safale |

Extras

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