

Wheat APA

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.5**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.4 kg (70.4%) | 80 % | 5 |
| Adjunct | Pszenica niesłodowana | 0.88 kg (18.2%) | 75 % | 3 |
| Grain | Wheat, Torrified | 0.55 kg (11.4%) | 79 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------|--------|--------|------------|
| Boil | Simcoe | 14 g | 50 min | 13.3 % |
| Boil | Equinox | 15 g | 15 min | 13.1 % |
| Whirlpool | Simcoe | 20 g | 15 min | 13.2 % |
| Whirlpool | Equinox | 20 g | 15 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | Fermentis |