

Wheat Pale Ale

- Gravity **14.2 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **White IPA**

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 **15 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|--------------|-------|-----|
| Grain | Weyermann pszeniczny jasny | 3 kg (50%) | 80 % | 3 |
| Grain | Briess - Pale Ale Malt | 2 kg (33.3%) | 80 % | 6 |
| Grain | Monachijski | 1 kg (16.7%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------------|--------|----------|------------|
| Boil | Mandarina Bavaria | 20 g | 60 min | 7.6 % |
| Boil | Mandarina Bavaria | 15 g | 30 min | 7.6 % |
| Boil | Mandarina Bavaria | 15 g | 15 min | 7.6 % |
| Boil | Apollo | 35 g | 5 min | 18.7 % |
| Boil | Mandarina Bavaria | 10 g | 0 min | 7.6 % |
| Whirlpool | Mandarina Bavaria | 20 g | 90 min | 7.6 % |
| Whirlpool | WAI-ITI | 15 g | 90 min | 4.1 % |
| Dry Hop | Mandarina Bavaria | 20 g | 4 day(s) | 7.6 % |
| Dry Hop | WAI-ITI | 15 g | 4 day(s) | 4.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------------------------|-----|--------|-------|------------|
| WLP090 - San Diego Super Yeast | Ale | Liquid | 35 ml | White Labs |
|--------------------------------|-----|--------|-------|------------|