

Wheat APA

- Gravity **14.7 BLG**
- ABV ---
- IBU **47**
- SRM **6.9**
- Style **White IPA**

Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|---------------|-------|-----|
| Grain | BESTMALZ - Best Wheat Malt | 6 kg (61.2%) | 82 % | 4.5 |
| Grain | Strzegom Pale Ale | 2 kg (20.4%) | 79 % | 6 |
| Grain | karmelowy jasny strzegom | 1 kg (10.2%) | 75 % | 30 |
| Grain | Płatki owsiane | 0.4 kg (4.1%) | 85 % | 3 |
| Adjunct | Briess - Barley Flakes | 0.4 kg (4.1%) | 70 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil | columbus | 45 g | 60 min | 12.5 % |
| Boil | Azacca | 20 g | 20 min | 14 % |
| Boil | Calypso | 10 g | 10 min | 14.9 % |
| Dry Hop | Azacca | 30 g | 6 day(s) | 14 % |
| Dry Hop | calypso | 40 g | 6 day(s) | 14.9 % |
| Dry Hop | eureka | 40 g | 6 day(s) | 18 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|--------|--------|------------|
| WLP051 - California Ale V Yeast | Ale | Liquid | 35 ml | White Labs |