

# Wheat APA

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- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **39**
- SRM **4.5**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **23.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **17.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **13.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (34.2%)	81 %	4
Grain	Pszeniczny	2 kg (34.2%)	85 %	4
Grain	Briess - Pale Ale Malt	1 kg (17.1%)	80 %	7
Grain	Pszenica niesłodowana	0.35 kg (6%)	75 %	3
Grain	Żytni	0.5 kg (8.5%)	85 %	8

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	TNT hop blend	25 g	20 min	12.9 %
Boil	Chinook	25 g	20 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale