

# 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     |