

Wheat APA

- Gravity **11.2 BLG**
- ABV ---
- IBU **38**
- SRM **3.8**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **23.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **32.4 liter(s)**

Mash information

- Mash efficiency **87.5 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **62 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **12.9 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **40 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **23.8 liter(s)** of **76C** water or to achieve **32.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2.5 kg (58.1%)	80 %	4
Grain	Strzegom Pszeniczny	1.5 kg (34.9%)	81 %	6
Grain	Weyermann - Carapils	0.3 kg (7%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Rakau (NZ)	30 g	60 min	9.5 %
Boil	Rakau (NZ)	25 g	10 min	9.5 %
Whirlpool	Mosaic	50 g	30 min	11.7 %
Whirlpool	Rakau (NZ)	25 g	30 min	9.5 %
Dry Hop	Rakau (NZ)	50 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

Notes

- Chmiel na whirlpool po schłodzeniu brzezki do 80 st. C. Na ten czas wstrzymanie chłodzenia.
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