

# American Wheat Pale Ale S04

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **45**
- SRM **3.9**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **7.5 liter(s)**
- Total mash volume **10.5 liter(s)**

## Steps

- Temp **52 C**, Time **10 min**
- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **7.5 liter(s)** of strike water to **58.4C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.35 kg (45%)	80 %	5
Grain	Weyermann pszeniczny jasny	0.82 kg (27.5%)	80 %	6
Grain	Pilznieński	0.82 kg (27.5%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	4.5 g	60 min	12 %
Boil	Mosaic	4.5 g	60 min	12 %
Boil	Simcoe	4.5 g	60 min	12.6 %
Boil	Citra	3.5 g	15 min	12 %
Boil	Mosaic	3.5 g	15 min	12 %
Boil	Simcoe	3.5 g	15 min	12.6 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Mosaic	5 g	5 min	10 %
Aroma (end of boil)	Simcoe	5 g	5 min	12.6 %

Dry Hop	Citra	12 g	5 day(s)	12 %
Dry Hop	Mosaic	12 g	5 day(s)	12 %
Dry Hop	Simcoe	12 g	1 day(s)	12.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Fermentis