

Wheat A BEER!!!

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **41**
- SRM **4.4**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.8 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **15.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **17.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pilzneński | 2.5 kg (47.6%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (38.1%) | 85 % | 4 |
| Grain | Płatki owsiane | 0.5 kg (9.5%) | 85 % | 3 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.8%) | 75 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|------------|------------|--------|----------|------------|
| First Wort | Centennial | 5 g | 20 min | 10.5 % |
| Whirlpool | Centennial | 45 g | 25 min | 10.5 % |
| Whirlpool | Citra | 50 g | 25 min | 12 % |
| Dry Hop | Citra | 25 g | 2 day(s) | 12 % |
| Dry Hop | Centennial | 25 g | 2 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London Ale III | Ale | Liquid | 150 ml | Wyeast Labs |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|----------|
| Flavor | Pupla z Mango | 1500 g | Secondary | 7 day(s) |