

# Wheat APA

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **27**
- SRM **3.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **28.2 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **13.8 liter(s)**
- Total mash volume **17.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.4 kg (70.4%)	80 %	5
Adjunct	Pszenica niesłodowana	0.88 kg (18.2%)	75 %	3
Grain	Wheat, Torrified	0.55 kg (11.4%)	79 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	14 g	50 min	13.3 %
Boil	Equinox	15 g	15 min	13.1 %
Whirlpool	Simcoe	20 g	15 min	13.2 %
Whirlpool	Equinox	20 g	15 min	13.1 %

## Yeasts

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