

# Wheat APA

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- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **27**
- SRM **3.7**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **32.1 liter(s)**

## Steps

- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **22.6 liter(s)** of **76C** water or to achieve **40.5 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (70%)    | 80 %  | 5   |
| Grain | Pszeniczny           | 2.14 kg (30%) | 82 %  | 4   |

## Hops

| Use for   | Name  | Amount | Time   | Alpha acid |
|-----------|-------|--------|--------|------------|
| Boil      | Citra | 5 g    | 60 min | 12 %       |
| Boil      | Citra | 25 g   | 15 min | 12 %       |
| Whirlpool | Citra | 50 g   | 20 min | 12 %       |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 40 g   | Fermentis  |

## Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | Sok mandarynkowy | 3000 g | Secondary | 14 day(s) |