

American Wheat Pale Ale v.3

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **42**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **63 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **30 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (62.5%)	80 %	5
Grain	Viking Wheat Malt	2 kg (31.3%)	83 %	5
Grain	Platki owsiane	0.4 kg (6.3%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	7 g	60 min	12 %
Boil	Mosaic	7 g	60 min	10 %
Boil	Simcoe	7 g	60 min	13.2 %
Boil	Citra	7 g	15 min	12 %
Boil	Mosaic	7 g	15 min	10 %
Boil	Simcoe	7 g	15 min	13.2 %
Aroma (end of boil)	Citra	7 g	5 min	12 %
Aroma (end of boil)	Mosaic	7 g	5 min	10 %
Aroma (end of boil)	Simcoe	7 g	5 min	13.2 %
Dry Hop	Citra	30 g	4 day(s)	12 %

Dry Hop	Mosaic	30 g	4 day(s)	10 %
Dry Hop	Simcoe	30 g	4 day(s)	13.2 %