

# Wheat APA

- Gravity **14.7 BLG**
- ABV ---
- IBU **47**
- SRM **6.9**
- Style **White IPA**

## Batch size

- Expected quantity of finished beer **37 liter(s)**
- Trub loss **5 %**
- Size with trub loss **38.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **46.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **32.9 liter(s)**
- Total mash volume **42.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	6 kg (61.2%)	82 %	4.5
Grain	Strzegom Pale Ale	2 kg (20.4%)	79 %	6
Grain	karmelowy jasny strzegom	1 kg (10.2%)	75 %	30
Grain	Płatki owsiane	0.4 kg (4.1%)	85 %	3
Adjunct	Briess - Barley Flakes	0.4 kg (4.1%)	70 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	columbus	45 g	60 min	12.5 %
Boil	Azacca	20 g	20 min	14 %
Boil	Calypso	10 g	10 min	14.9 %
Dry Hop	Azacca	30 g	6 day(s)	14 %
Dry Hop	calypso	40 g	6 day(s)	14.9 %
Dry Hop	eureka	40 g	6 day(s)	18 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP051 - California Ale V Yeast	Ale	Liquid	35 ml	White Labs