

# Wheat APA do kega na grilla

- Gravity **15.2 BLG**
- ABV **6.3 %**
- IBU **23**
- SRM **5.1**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **30 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **76C**
- Sparge using **16 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt   | 4.2 kg (58.3%) | 85 %  | 7   |
| Grain | Płatki pszeniczne           | 1 kg (13.9%)   | 60 %  | 3   |
| Grain | Weyermann - Pale Wheat Malt | 2 kg (27.8%)   | 85 %  | 5   |

## Hops

| Use for             | Name                   | Amount | Time     | Alpha acid |
|---------------------|------------------------|--------|----------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 25 g   | 10 min   | 15.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 25 g   | 10 min   | 15.5 %     |
| Dry Hop             | Columbus/Tomahawk/Zeus | 50 g   | 7 day(s) | 15.5 %     |
| Dry Hop             | Amarillo               | 50 g   | 7 day(s) | 9.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 150 ml | Fermentis  |