

# Wheat Pale Ale

- Gravity **14.2 BLG**
- ABV ---
- IBU **42**
- SRM **6.1**
- Style **White IPA**

## 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 **15 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (50%)	80 %	3
Grain	Briess - Pale Ale Malt	2 kg (33.3%)	80 %	6
Grain	Monachijski	1 kg (16.7%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mandarina Bavaria	20 g	60 min	7.6 %
Boil	Mandarina Bavaria	15 g	30 min	7.6 %
Boil	Mandarina Bavaria	15 g	15 min	7.6 %
Boil	Apollo	35 g	5 min	18.7 %
Boil	Mandarina Bavaria	10 g	0 min	7.6 %
Whirlpool	Mandarina Bavaria	20 g	90 min	7.6 %
Whirlpool	WAI-ITI	15 g	90 min	4.1 %
Dry Hop	Mandarina Bavaria	20 g	4 day(s)	7.6 %
Dry Hop	WAI-ITI	15 g	4 day(s)	4.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP090 - San Diego Super Yeast	Ale	Liquid	35 ml	White Labs
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