American wheat / Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **69.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **79.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **47.1 liter(s)** of **76C** water or to achieve **79.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	12.5 kg *(78.1%)*	82 %	4
Grain	Chit Malt	1.5 kg *(9.4%)*	50 %	2
Grain	Płatki ryżowe	1 kg *(6.3%)*	60 %	2
Grain	Strzegom Pszeniczny	1 kg *(6.3%)*	81 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	20 g	60 min	12.4 %
Whirlpool	Cascade 90C	100 g	30 min	5.9 %
Whirlpool	Cascade 80C	100 g	20 min	5.9 %