

# American Wheat Pale Ale

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- Gravity **14 BLG**
- ABV **5.8 %**
- IBU **35**
- SRM **4.5**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.1 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 **65 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 5 kg (83.3%) | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 1 kg (16.7%) | 83 %  | 5   |

## Hops

| Use for             | Name   | Amount | Time     | Alpha acid |
|---------------------|--------|--------|----------|------------|
| Boil                | Simcoe | 12 g   | 25 min   | 13.3 %     |
| Boil                | Simcoe | 12 g   | 20 min   | 13.3 %     |
| Boil                | Mosaic | 12 g   | 15 min   | 11.8 %     |
| Aroma (end of boil) | Mosaic | 12 g   | 10 min   | 11.8 %     |
| Aroma (end of boil) | Citra  | 12 g   | 5 min    | 12 %       |
| Whirlpool           | Citra  | 12 g   | 0 min    | 12 %       |
| Dry Hop             | Simcoe | 26 g   | 4 day(s) | 13.3 %     |
| Dry Hop             | Mosaic | 26 g   | 4 day(s) | 11.8 %     |
| Dry Hop             | Citra  | 26 g   | 4 day(s) | 12 %       |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.5 g | Safale     |

## Extras

| Type   | Name       | Amount | Use for | Time  |
|--------|------------|--------|---------|-------|
| Fining | Whirlflock | 0.5 g  | Boil    | 5 min |