

# American Wheat Pale Ale Cryo

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **32**
- SRM **4.6**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **15.6 liter(s)**

## Steps

- Temp **67 C**, Time **50 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **50 min** at **67C**
- Keep mash **20 min** at **72C**
- Sparge using **8.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.8 kg (46.2%)	80 %	5
Grain	Strzegom Pilzneński	1 kg (25.6%)	80 %	4
Grain	Viking Wheat Malt	0.7 kg (17.9%)	83 %	5
Grain	Karmelowy Jasny 30EBC	0.2 kg (5.1%)	75 %	8
Grain	Płatki owsiane	0.2 kg (5.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	5 g	20 min	12 %
Boil	mosaic cryo	5 g	20 min	23.3 %
Boil	Cascade PL	5 g	20 min	5.2 %
Aroma (end of boil)	Citra	10 g	8 min	12 %
Aroma (end of boil)	mosaic cryo	5 g	8 min	23.3 %
Aroma (end of boil)	Cascade PL	10 g	8 min	5.2 %
Whirlpool	Cascade PL	40 g	0 min	5.2 %
Dry Hop	Cascade PL	40 g	3 day(s)	5.2 %
Dry Hop	Citra	40 g	3 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	fermentis