

# CitMosSim Wheat Pale Ale

- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **48**
- SRM **4.8**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **12.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (50%)	80 %	5
Grain	Viking Wheat Malt	3 kg (50%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	6 g	60 min	12 %
Boil	Mosaic	6 g	60 min	10 %
Boil	Simcoe	6 g	60 min	13.2 %
Boil	Citra	5 g	15 min	12 %
Boil	Azacca	5 g	15 min	14 %
Boil	Mosaic	8 g	15 min	10 %
Boil	Simcoe	8 g	15 min	13.2 %
Aroma (end of boil)	Citra	5 g	5 min	12 %
Aroma (end of boil)	Mosaic	8 g	5 min	10 %
Aroma (end of boil)	Simcoe	8 g	5 min	13.2 %
Aroma (end of boil)	Azacca	5 g	5 min	14 %
Whirlpool	Citra	5 g	---	12 %

Whirlpool	Mosaic	10 g	---	10 %
Whirlpool	Simcoe	10 g	---	13.2 %
Whirlpool	Azacca	5 g	---	14 %
Dry Hop	Citra	65 g	3 day(s)	12 %
Dry Hop	Mosaic	65 g	3 day(s)	10 %
Dry Hop	Simcoe	65 g	3 day(s)	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile