

# Dark Wheat APA

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- Gravity **13.3 BLG**
- ABV **5.5 %**
- IBU **46**
- SRM **6.9**
- Style **American Pale Ale**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **26.3 liter(s)**

## Steps

- Temp **50 C**, Time **15 min**
- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **53.8C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **9.1 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.45 kg (46.7%)	85 %	4
Grain	Strzegom Monachijski typ I	1.4 kg (26.7%)	79 %	16
Grain	Karmelowy Jasny 30EBC	0.15 kg (2.9%)	75 %	30
Grain	Karmelowy Czerwony	0.25 kg (4.8%)	75 %	59
Grain	Viking Pale Ale malt	1 kg (19%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	60 min	9.5 %
Boil	Citra	10 g	60 min	12 %
Boil	Amarillo	10 g	15 min	9.5 %
Boil	Citra	10 g	15 min	12 %
Aroma (end of boil)	Amarillo	20 g	5 min	9.5 %
Aroma (end of boil)	Citra	20 g	5 min	12 %
Dry Hop	Amarillo	60 g	4 day(s)	9.5 %

Dry Hop	Citra	60 g	4 day(s)	12 %
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## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11 g	Fermentis

## Notes

- Uwarzone 28.03.2020.  
Fermentacja w 17C  
Pierwszy pomiar odfermentowania 06.04.2020 - 4,1 blg  
Drugi pomiar odfermentowania 08.04.2020 - 3,2 blg  
podniesienie temperatury do 18C - 09.04.2020  
*Apr 8, 2020, 7:37 PM*