

GAPA #2 25L

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.3 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **17.9 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (72.7%)	80 %	5
Grain	Viking Pilsner malt	0.8 kg (14.5%)	82 %	4
Grain	Viking Wheat Malt	0.7 kg (12.7%)	83 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	10 g	10 min	15 %
Aroma (end of boil)	Galaxy	20 g	10 min	15 %
Whirlpool	Galaxy	20 g	15 min	15 %
Przy 72C ustabilizowanej dodajemy				
Dry Hop	El Dorado	100 g	2 day(s)	15 %
Dry Hop	Azacca	50 g	2 day(s)	14 %
Dry Hop	Galaxy	50 g	2 day(s)	15 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Liquid	50 ml	Fermentum Mobile

FM53 Voss kveik	Ale	Liquid	50 ml	Fermentum Mobile
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