

American wheat / Hazy APA

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **22**
- SRM **3.6**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **66 liter(s)**
- Trub loss **1 %**
- Size with trub loss **69.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **79.1 liter(s)**

Mash information

- Mash efficiency **77 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **48 liter(s)**
- Total mash volume **64 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **48 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **77C**
- Sparge using **47.1 liter(s)** of **76C** water or to achieve **79.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Viking Pilsner malt | 12.5 kg (78.1%) | 82 % | 4 |
| Grain | Chit Malt | 1.5 kg (9.4%) | 50 % | 2 |
| Grain | Płatki ryżowe | 1 kg (6.3%) | 60 % | 2 |
| Grain | Strzegom Pszeniczny | 1 kg (6.3%) | 81 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|-------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 12.4 % |
| Whirlpool | Cascade 90C | 100 g | 30 min | 5.9 % |
| Whirlpool | Cascade 80C | 100 g | 20 min | 5.9 % |