American Wheat Pale Ale

- Gravity **14.5 BLG**
- ABV **6 %**
- IBU **33**
- SRM **5.3**
- Style **American Pale Ale**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **20.5 liter(s)**
- Total mash volume **26.3 liter(s)**

Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **20.5 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **11.4 liter(s)** of **76C** water or to achieve **26 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg *(51.3%)*	80 %	5
Grain	Viking Wheat Malt	2 kg *(34.2%)*	83 %	5
Grain	Viking Bursztynowy	0.25 kg *(4.3%)*	70 %	49
Grain	Płatki pszeniczne	0.2 kg *(3.4%)*	85 %	3
Grain	Płatki owsiane	0.2 kg *(3.4%)*	85 %	3
Grain	Płatki jęczmienne	0.2 kg *(3.4%)*	85 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL	10 g	60 min	13.5 %
Aroma (end of boil)	Simcoe	12 g	15 min	11.5 %
Aroma (end of boil)	Mosaic	12 g	15 min	10.4 %
Aroma (end of boil)	Citra	12 g	15 min	12 %
Whirlpool	Simcoe	12 g	0 min	11.5 %
Whirlpool	Mosaic	12 g	0 min	10.4 %
Whirlpool	Citra	12 g	0 min	12 %
Dry Hop	Simcoe	26 g	3 day(s)	11.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Dry Hop	Mosaic	26 g	3 day(s)	10.4 %
Dry Hop	Citra	26 g	3 day(s)	12 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlflock	0.5 g	Boil	5 min