

\$C4 wheat beer

- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **65**
- SRM **4.1**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Flagon	3 kg (60%)	80 %	5
Grain	Briess - Wheat Malt, White	2 kg (40%)	85 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Citra	40 g	20 min	12 %
Whirlpool	Chinook	40 g	20 min	13 %
Whirlpool	Cascade	40 g	20 min	6 %
Whirlpool	Centennial	40 g	20 min	10.5 %
Boil	Citra	40 g	5 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Vermont Ale	Ale	Liquid	15 ml	Yeast Bay