

Light American Wheat w4

- Gravity **7.1 BLG**
- ABV **2.7 %**
- IBU **26**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **7.4 liter(s)**
- Total mash volume **9.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|-----------------------|-----------------|-------|-----|
| Grain | Pszeniczny | 0.9 kg (31.6%) | 85 % | 4 |
| Adjunct | Pszenica niesłodowana | 0.4 kg (14%) | 75 % | 3 |
| Grain | pszeniczny crystal | 0.2 kg (7%) | 75 % | 190 |
| Grain | Viking Pale Ale malt | 1 kg (35.1%) | 80 % | 5 |
| Grain | Żytni | 0.35 kg (12.3%) | 85 % | 8 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil | Marynka | 10 g | 60 min | 8.8 % |
| Boil | Marynka | 10 g | 30 min | 8.8 % |
| Boil | Marynka | 5 g | 10 min | 8.8 % |
| Boil | Ahtanum | 10 g | 10 min | 5 % |
| Boil | Ahtanum | 20 g | 5 min | 5 % |
| Dry Hop | Ahtanum | 20 g | 7 day(s) | 5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 10 g | --- |