

## American Wheat v4

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **15**
- SRM **4.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **14.5 liter(s)**
- Total mash volume **18.9 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **14.5 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

| Type  | Name                     | Amount        | Yield | EBC |
|-------|--------------------------|---------------|-------|-----|
| Grain | Słód pszeniczny Bestmalz | 2 kg (45.5%)  | 82 %  | 5   |
| Grain | Viking Pale Ale malt     | 1 kg (22.7%)  | 80 %  | 5   |
| Grain | Strzegom Pilzneński      | 1 kg (22.7%)  | 80 %  | 4   |
| Grain | Płatki owsiane           | 0.2 kg (4.5%) | 85 %  | 3   |
| Grain | Płatki pszeniczne        | 0.2 kg (4.5%) | 85 %  | 3   |

### Hops

| Use for   | Name     | Amount | Time     | Alpha acid |
|-----------|----------|--------|----------|------------|
| Whirlpool | Galaxy   | 10 g   | 20 min   | 15 %       |
| Whirlpool | Citra    | 10 g   | 20 min   | 12 %       |
| Whirlpool | Amarillo | 10 g   | 20 min   | 9.5 %      |
| Dry Hop   | Mosaic   | 20 g   | 3 day(s) | 10 %       |
| Dry Hop   | Citra    | 20 g   | 3 day(s) | 12 %       |
| Dry Hop   | Amarillo | 20 g   | 3 day(s) | 9.5 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type  | Name         | Amount  | Use for | Time  |
|-------|--------------|---------|---------|-------|
| Other | Łuska Ryżowa | 78.95 g | Mash    | 5 min |