

\$C4 wheat beer

- Gravity **12.9 BLG**
- ABV ---
- 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 |