

## 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	---