

## Warka 4 American wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **28**
- SRM **3.8**
- 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 **15.9 liter(s)**
- Total mash volume **21.2 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (47.2%)	80 %	5
Grain	Pszeniczny	2.5 kg (47.2%)	85 %	4
Grain	Pilznieński	0.3 kg (5.7%)	81 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	13 g	60 min	10 %
Boil	Marynka	15 g	15 min	10 %
Aroma (end of boil)	Citra	30 g	5 min	12 %
Dry Hop	Citra	50 g	3 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's - Belgian Wit M21	Wheat	Dry	10 g	Mangrove Jack's

### Extras

Type	Name	Amount	Use for	Time
Flavor	Skórka pomarańczy i cytryny	100 g	Secondary	3 day(s)