

# WBP - American Wheat - "Redneck Battleship" konkurs v.1.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **23**
- SRM **6.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **13 liter(s)**

## Steps

- Temp **69 C**, Time **60 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	1 kg (38.5%)	80 %	5
Grain	Pszeniczny	1 kg (38.5%)	85 %	4
Grain	Colorado honig malt	0.35 kg (13.5%)	80 %	49
Grain	Płatki pszeniczne	0.25 kg (9.6%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	10 g	45 min	3.4 %
Boil	Ahtanum	15 g	5 min	3.4 %
Boil	ADHA 484	10 g	5 min	10.6 %
Boil	ADHA 484	15 g	2 min	10.6 %
Boil	Azacca	25 g	2 min	14 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Wheat	Ale	Liquid	100 ml	Wyeast Labs