

## WBP - American Wheat - "Redneck Battleship" konkurs v.2.

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **15**
- SRM **4.4**
- 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 **20 %/h**
- Boil size **14.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **9.7 liter(s)**
- Total mash volume **12.1 liter(s)**

### Steps

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

### Mash step by step

- Heat up **9.7 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **7.1 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	1 kg (41.3%)	80 %	8
Grain	Pszeniczny	1 kg (41.3%)	85 %	4
Grain	Pale caramalt	0.13 kg (5.4%)	80 %	15
Grain	Płatki pszeniczne	0.29 kg (12%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ultra	10 g	45 min	7.5 %
Dry Hop	Ahtanum	15 g	5 day(s)	3.4 %
Dry Hop	ADHA 484	10 g	5 day(s)	10.6 %
Dry Hop	ADHA 484	15 g	2 day(s)	10.6 %
Dry Hop	Azacca	25 g	2 day(s)	14 %

### Yeasts

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