

# WBP - American Wheat - "Redneck Battleship"

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **18**
- SRM **5.9**
- 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 **7 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **-2.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (38.5%)	83 %	5
Grain	Viking Pilsner malt	1 kg (38.5%)	82 %	4
Grain	Honey Malt	0.3 kg (11.5%)	80 %	49
Grain	Płatki pszeniczne	0.3 kg (11.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ahtanum	15 g	45 min	3.9 %
Boil	Wilamette	15 g	5 min	4.5 %
Aroma (end of boil)	Cashmere	30 g	2 min	7.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP008 - East Coast Ale Yeast	Ale	Liquid	30 ml	White Labs