

American Wheat #4

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **41**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **66 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **22.5 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|--------|-----|
| Grain | Strzegom Pilzneński | 2.5 kg (55.6%) | 80 % | 4 |
| Grain | Pszeniczny | 1.5 kg (33.3%) | 85 % | 4 |
| Grain | Płatki pszeniczne | 0.1 kg (2.2%) | 60 % | 3 |
| Grain | płatki ryżowe | 0.2 kg (4.4%) | 78.3 % | 4 |
| Grain | Płatki owsiane | 0.1 kg (2.2%) | 60 % | 3 |
| Grain | Briess - Carapils Malt | 0.1 kg (2.2%) | 74 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Vic Secret | 10 g | 60 min | 18.2 % |
| Aroma (end of boil) | Vic Secret | 20 g | 5 min | 18.2 % |
| Aroma (end of boil) | Zula | 30 g | 5 min | 10.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|-------|--------|------------|
| Safale S-33 | Wheat | Slant | 130 ml | Fermentis |