

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 |