

## American Wheat #4

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **32**
- SRM **4.3**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

### Steps

- Temp **50 C**, Time **15 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.2 liter(s)** of strike water to **54.3C**
- Add grains
- Keep mash **15 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **5 min** at **78C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

| Type  | Name                | Amount         | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom Pszeniczny | 2.6 kg (50%)   | 81 %  | 6   |
| Grain | Strzegom Pilzneński | 2 kg (38.5%)   | 80 %  | 4   |
| Grain | Strzegom Pale Ale   | 0.6 kg (11.5%) | 79 %  | 6   |

### Hops

| Use for   | Name            | Amount | Time   | Alpha acid |
|-----------|-----------------|--------|--------|------------|
| Boil      | Magnat          | 15 g   | 60 min | 11.2 %     |
| Whirlpool | Hallertau Blanc | 25 g   | 15 min | 11 %       |
| Whirlpool | Cascade PL      | 50 g   | 15 min | 4.7 %      |

### Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale  | Dry  | 11.5 g | fermentis  |