

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