

## #3 AW

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **74**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **6.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **8 liter(s)** of **76C** water or to achieve **12.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1.1 kg (50%)	83 %	5
Grain	Viking Pilsner malt	1.1 kg (50%)	82 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Amarillo	10 g	45 min	9.5 %
Aroma (end of boil)	Citra	20 g	0 min	12 %
Dry Hop	Amarillo	5 g	5 day(s)	9.5 %
Dry Hop	Citra	15 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	6 g	Fermentis