

American Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2 kg (50%) | 83 % | 5 |
| Grain | Viking Pilsner malt | 1.5 kg (37.5%) | 82 % | 4 |
| Grain | Viking Pale Ale malt | 0.5 kg (12.5%) | 80 % | 5 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
| k-97 | Ale | Dry | 11 g | fermentis |