

## Belgian Wheat wine?

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- Gravity **32 BLG**
- ABV ---
- IBU **46**
- SRM **21.8**
- Style **Belgian Specialty Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	5 kg (36.4%)	83 %	5
Grain	Viking Pilsner malt	3.5 kg (25.5%)	82 %	4
Grain	Viking Pale Ale malt	2 kg (14.5%)	80 %	5
Grain	Biscuit Malt	1 kg (7.3%)	79 %	45
Grain	Carared	1 kg (7.3%)	75 %	39
Grain	Chocolate Malt (UK)	0.2 kg (1.5%)	73 %	1200
Dry Extract	Dry Extract (DME) - Amber	0.35 kg (2.5%)	95 %	26
Sugar	Cane (Beet) Sugar	0.7 kg (5.1%)	100 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit Opata	Ale	Liquid	30 ml	---