

# Cat in the Wheat

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **6.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **45 C**, Time **100 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pilsner malt	1.5 kg (40.5%)	82 %	4
Grain	Viking Wheat Malt	1.7 kg (45.9%)	83 %	5
Grain	Karmelowy Czerwony	0.25 kg (6.8%)	75 %	59
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (6.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Spält	7 g	80 min	5.5 %
Boil	East Kent Goldings	15 g	25 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew WB-06	Wheat	Dry	11.5 g	---