

# Cukier

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- Gravity **15.9 BLG**
- ABV ---
- IBU **30**
- SRM **5.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3 kg (54.5%)	83 %	5
Grain	Viking Pilsner malt	2.5 kg (45.5%)	82 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	70 min	13.5 %
Boil	Citra	25 g	0 min	13.5 %
Dry Hop	Citra	15 g	7 day(s)	13.5 %