

# Imperial Wheat

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- Gravity **26.4 BLG**
- ABV ---
- IBU **27**
- SRM **13.8**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (62.5%)	85 %	4
Grain	Monachijski	1 kg (12.5%)	80 %	16
Grain	Biscuit Malt	0.6 kg (7.5%)	79 %	45
Grain	Karmelowy Pszeniczny Strzegom	0.4 kg (5%)	79 %	130
Grain	Honey Malt	1 kg (12.5%)	80 %	15

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	30 g	60 min	7 %
Boil	Sybilla	20 g	30 min	7 %