

# Wheat 35

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **37**
- SRM **3.7**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **29.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **69.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	3.5 kg (63.6%)	83 %	5
Grain	Viking Pilsner malt	1 kg (18.2%)	82 %	4
Grain	Wheat, Flaked	1 kg (18.2%)	77 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	30 g	60 min	12.4 %
Boil	Lublin (Lubelski)	30 g	5 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-33	Ale	Dry	11.5 g	Fermentis