

# wheet

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **24**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **14 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **30 min** at **72C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.5 kg (37.5%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (62.5%)	83 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	summit	5 g	60 min	18 %
Boil	Centennial	15 g	30 min	8.5 %
Boil	Amarillo	30 g	0 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	robot