

# KBPDamWHEAT

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **37**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **17.5 liter(s)**
- Total mash volume **22.5 liter(s)**

## Fermentables

| Type  | Name                 | Amount     | Yield | EBC |
|-------|----------------------|------------|-------|-----|
| Grain | Pszeniczny           | 2 kg (40%) | 85 %  | 4   |
| Grain | Viking Pale Ale malt | 3 kg (60%) | 80 %  | 5   |

## Hops

| Use for             | Name    | Amount | Time   | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil                | Equinox | 20 g   | 60 min | 13.1 %     |
| Aroma (end of boil) | Equinox | 10 g   | 5 min  | 13.1 %     |
| Whirlpool           | sabro   | 30 g   | 5 min  | 15 %       |
| Whirlpool           | Equinox | 20 g   | 5 min  | 13.1 %     |