

Cukier

- 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 % |