

# 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 %