

## 18.05.01

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- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU ---
- SRM **4.5**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **8.6 liter(s)**
- Total mash volume **10.8 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (46.5%)	83 %	5
Grain	Viking Pilsner malt	1 kg (46.5%)	82 %	4
Grain	Viking Munich Malt	0.15 kg (7%)	78 %	18

### Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Columbus/Tomahawk/Zeus	5 g	60 min	15.5 %
Mash	Centinental	5 g	50 min	10 %
Mash	Amarillo	5 g	0 min	9.5 %
Mash	Centinental	5 g	0 min	10 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM41 Gwoździe i Banany	Wheat	Liquid	40 ml	Fermentum Mobile