

Good Times

- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **32**
- SRM **4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **13.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Wheat Malt | 2.3 kg (51.1%) | 83 % | 5 |
| Grain | Viking Pale Ale malt | 2.2 kg (48.9%) | 80 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | Citra | 20 g | 60 min | 13.3 % |
| Boil | Citra | 40 g | 0 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------|-------|--------|---------|------------|
| FM50 Kłosy Kansas | Wheat | Liquid | 1000 ml | FM |