

## Session Wheat

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- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU ---
- SRM **6**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **3 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.3 kg (32.9%)	79 %	6
Grain	Fawcett - Maris Otter	2 kg (28.6%)	80.3 %	9
Grain	Weyermann pszeniczny jasny	2 kg (28.6%)	82 %	4
Grain	Płatki pszeniczne	0.7 kg (10%)	70 %	4