

# sWheat

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- Gravity **13.6 BLG**
- ABV **5.6 %**
- IBU **44**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12 liter(s)**
- Total mash volume **16 liter(s)**

## Steps

- Temp **63 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **12 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **40 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale mal	0.4 kg (10%)	80 %	5
Grain	Viking Wheat Malt	2.5 kg (62.5%)	83 %	5
Grain	Wheat, Flaked	0.5 kg (12.5%)	77 %	4
Grain	Caramel/Crystal Malt - 40L	0.1 kg (2.5%)	74 %	79
Grain	Oats, Flaked	0.5 kg (12.5%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Saaz (Czech Republic)	30 g	60 min	4 %
Boil	Centennial	30 g	20 min	9.5 %
Aroma (end of boil)	Cascade	40 g	2 min	7.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
SAFALE WB-06	Wheat	Dry	11 g	FERMENTIS