

## A.Wheat

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- Gravity **11.4 BLG**
- ABV **4.6 %**
- IBU **30**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

### Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.2 kg (50%) | 80 %  | 5   |
| Grain | Pszeniczny           | 2.2 kg (50%) | 85 %  | 4   |

### Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Citra    | 15 g   | 60 min | 12 %       |
| Boil    | Amarillo | 15 g   | 15 min | 9.5 %      |
| Boil    | Citra    | 30 g   | 1 min  | 12 %       |