

## American Wheat

---

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU ---
- SRM **3.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 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)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	2 kg (50%)	83 %	5
Grain	Viking Pilsner malt	1.5 kg (37.5%)	82 %	4
Grain	Viking Pale Ale malt	0.5 kg (12.5%)	80 %	5

### Yeasts

Name	Type	Form	Amount	Laboratory
k-97	Ale	Dry	11 g	fermentis