

# Karp Wheat

- Gravity **14.3 BLG**
- ABV ---
- IBU **37**
- SRM **5.3**
- Style **American Wheat or Rye Beer**

## 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 **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	1.2 kg (23.1%)	--- %	6
Grain	Strzegom Pilzneński	1.5 kg (28.8%)	--- %	4
Grain	Strzegom pszeniczny	0.5 kg (9.6%)	--- %	6
Grain	Słód pszeniczny Bestmalz	2 kg (38.5%)	82 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Aroma (end of boil)	Cascade	15 g	15 min	7.7 %
Aroma (end of boil)	Amarillo	15 g	10 min	9.5 %
Aroma (end of boil)	Cascade	15 g	5 min	7.7 %
Aroma (end of boil)	Amarillo	15 g	0 min	9.5 %
Aroma (end of boil)	Cascade	20 g	0 min	7.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis