

#23 Light Wheat Ale (Light whale)

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU **28**
- SRM **3.6**
- Style **Blonde Ale**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (75%)	80 %	5
Grain	Pszeniczny	1 kg (25%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Styrian Wolf	10 g	45 min	11.6 %
Boil	Styrian Wolf	10 g	30 min	11.6 %
Boil	Styrian Wolf	10 g	5 min	11.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M47 Belgian Abbey	Ale	Dry	10 g	Mangrove Jack's