

# Cat in the Wheat

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- Gravity **9.5 BLG**
- ABV **3.7 %**
- IBU **12**
- SRM **6.6**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **45 C**, Time **100 min**
- Temp **70 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **100 min** at **45C**
- Keep mash **30 min** at **70C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **19 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name                             | Amount         | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pilsner malt              | 1.5 kg (40.5%) | 82 %  | 4   |
| Grain | Viking Wheat Malt                | 1.7 kg (45.9%) | 83 %  | 5   |
| Grain | Karmelowy Czerwony               | 0.25 kg (6.8%) | 75 %  | 59  |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (6.8%) | 73 %  | 120 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Spält              | 7 g    | 80 min | 5.5 %      |
| Boil    | East Kent Goldings | 15 g   | 25 min | 5.1 %      |

## Yeasts

| Name          | Type  | Form | Amount | Laboratory |
|---------------|-------|------|--------|------------|
| Safbrew WB-06 | Wheat | Dry  | 11.5 g | ---        |