

## sddfs

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- Gravity **16.1 BLG**
- ABV **6.8 %**
- IBU **41**
- SRM **4.9**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 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	BESTMALZ - Bestt Pale Ale	3 kg (72.3%)	80.5 %	6
Grain	BESTMALZ - Best Heidelberg	1 kg (24.1%)	80.5 %	3
Sugar	Milk Sugar (Lactose)	0.15 kg (3.6%)	76.1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Aroma (end of boil)	Kohatu	10 g	5 min	7.8 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11 g	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Spice	zest	20 g	Secondary	---