

**wdq**

---

- Gravity **10.2 BLG**
- ABV **4.1 %**
- IBU ---
- SRM **4.7**

### **Batch size**

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **42 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **50.6 liter(s)**

### **Mash information**

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

### **Fermentables**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Yield</b>	<b>EBC</b>
Grain	Viking Wheat Malt	6 kg (75%)	83 %	5
Grain	Viking Munich Malt	2 kg (25%)	78 %	18