

# Wheat

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- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **28**
- SRM **4.3**

## 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 **20 %/h**
- Boil size **30 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (58.3%)	80 %	5
Grain	Viking Wheat Malt	2 kg (33.3%)	83 %	5
Grain	Oats, Flaked	0.5 kg (8.3%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	20 g	60 min	8.6 %
Boil	Oktawia	20 g	15 min	8.6 %
Whirlpool	Oktawia	10 g	20 min	8.6 %

## Yeasts

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