

# Auckland

- Gravity **13.1 BLG**
- ABV ---
- IBU **19**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Bohemian Pilsner Malt	2.6 kg (48.1%)	81 %	4
Grain	Weyermann pszeniczny jasny	2.6 kg (48.1%)	80 %	6
Grain	Oats, Flaked	0.2 kg (3.7%)	80 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Dry Hop	Kohatu	50 g	7 day(s)	6.6 %
Boil	Kohatu	20 g	60 min	6.6 %
Boil	Kohatu	5 g	15 min	6.6 %
Boil	Kohatu	10 g	10 min	6.6 %
Boil	Kohatu	10 g	5 min	6.6 %
Boil	Kohatu	5 g	0 min	6.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	11.5 g	---

## Extras

Type	Name	Amount	Use for	Time
Other	truskawki	1500 g	Secondary	---