

Australian Wheat

- Gravity **11.9 BLG**
- ABV **4.8 %**
- IBU **41**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **24 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (48.1%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (38.5%) | 81 % | 4 |
| Grain | Cara-Pils/Dextrine | 0.2 kg (3.8%) | 72 % | 4 |
| Grain | Oats, Flaked | 0.5 kg (9.6%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Boil | lunga | 10 g | 30 min | 11 % |
| Whirlpool | Enigma (AUS) | 30 g | 30 min | 16.9 % |
| Whirlpool | Nelson Sauvín | 30 g | 30 min | 11.8 % |
| Dry Hop | Enigma (AUS) | 70 g | 2 day(s) | 16.9 % |
| Dry Hop | Nelson Sauvín | 70 g | 2 day(s) | 11.8 % |

Yeasts

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