

new zeland wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 % | 4 |
| Grain | Pszeniczny | 2 kg (50%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Green Bullet | 20 g | 15 min | 11 % |
| Whirlpool | Rakau (NZ) | 25 g | 15 min | 9.5 % |
| Dry Hop | Nelson Sauvín | 50 g | 3 day(s) | 10.7 % |
| Dry Hop | Green Bullet | 60 g | 3 day(s) | 11 % |
| Dry Hop | Rakau (NZ) | 60 g | 3 day(s) | 9.5 % |
| Boil | Green Bullet | 3 g | 60 min | 11 % |