

# NewZeland Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	3 kg (48%)	81 %	6
Grain	Strzegom Pale Ale	3 kg (48%)	79 %	6
Grain	Strzegom Karmel 150	0.25 kg (4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Motueka	20 g	60 min	7 %
Boil	Rakau (NZ)	20 g	60 min	9.5 %
Aroma (end of boil)	Motueka	10 g	15 min	7 %
Aroma (end of boil)	Rakau (NZ)	10 g	15 min	9.5 %
Dry Hop	Motueka	20 g	9 day(s)	7 %
Dry Hop	Rakau (NZ)	20 g	9 day(s)	9.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
Spice	trawa cytrynowa	20 g	Boil	15 min
Spice	curacao	20 g	Boil	15 min
Spice	skórka cytryny	20 g	Boil	15 min

## Notes

- Na zimno 20gr Motueka; 20gr Rakau  
*May 10, 2017, 6:35 PM*