

NZ American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **29.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Pszeniczny | 2.5 kg (42.4%) | 85 % | 4 |
| Grain | Viking Pale Ale malt | 3 kg (50.8%) | 80 % | 5 |
| Grain | Płatki orkiszowe | 0.4 kg (6.8%) | 60 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------------|--------|----------|------------|
| Boil | lunga | 10 g | 60 min | 11 % |
| Aroma (end of boil) | Southern Cross | 25 g | 5 min | 14 % |
| Aroma (end of boil) | Dr Rudi | 25 g | 5 min | 11.8 % |
| Dry Hop | Southern Cross | 50 g | 5 day(s) | 14 % |
| Dry Hop | Dr Rudi | 50 g | 5 day(s) | 11.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------|--------|---------|--------|
| Water Agent | NaCl | 6 g | Mash | 70 min |

| | | | | |
|-------------|----------|-----|------|-------|
| Water Agent | Whirfloc | 1 g | Boil | 5 min |
|-------------|----------|-----|------|-------|