

#081 New Zealand Wheat

- Gravity **10.7 BLG**
- ABV **4.3 %**
- IBU **21**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **6 %**
- Size with trub loss **19.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **17 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **4.8 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.3 liter(s)** of strike water to **70.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Wheat Malt	1.7 kg (36.6%)	82 %	4
Grain	Viking Wheat Malt	0.9 kg (19.4%)	83 %	5
Grain	Strzegom Pilzneński	1.9 kg (40.9%)	80 %	4
Grain	Weyermann - Carapils	0.15 kg (3.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nectaron	10 g	60 min	12 %
Boil	Nelson Sauvignon	10 g	10 min	12.8 %
Dry Hop	Nectaron	20 g	3 day(s)	12 %
Dry Hop	Nelson Sauvignon	20 g	3 day(s)	12.8 %

Yeasts

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

Extras

Type	Name	Amount	Use for	Time
Fining	whirfloc T	1.25 g	Boil	10 min
Other	pożywka dla drożdży Wyeast	3 g	Boil	10 min