

# 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	Pilznieński	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