NZ Wheat

- Gravity **13.1 BLG**
- ABV **5.3 %**
- IBU **37**
- SRM **3.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

Steps

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

Mash step by step

- Heat up **15 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.5 kg *(50%)*	81 %	4
Grain	Pszeniczny	2.5 kg *(50%)*	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvin	15 g	60 min	11 %
Whirlpool	Nelson Sauvin	25 g	30 min	11 %
Whirlpool	Motueka	30 g	30 min	6.3 %
Dry Hop	Nelson Sauvin	10 g	1 day(s)	11 %
Dry Hop	Motueka	20 g	1 day(s)	6.3 %

Yeasts

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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.