

## 1D. American Wheat Motueka Riwaka Vic Secret Eclipse

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

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

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (50%) | 85 %  | 4   |

### Hops

| Use for   | Name       | Amount | Time     | Alpha acid |
|-----------|------------|--------|----------|------------|
| Whirlpool | Motueka    | 50 g   | 30 min   | 5.4 %      |
| Whirlpool | Riwaka     | 50 g   | 30 min   | 3.3 %      |
| Dry Hop   | Vic Secret | 50 g   | 3 day(s) | 17 %       |
| Dry Hop   | Eclipse    | 50 g   | 3 day(s) | 17 %       |

### Yeasts

| Name          | Type | Form  | Amount | Laboratory |
|---------------|------|-------|--------|------------|
| Lutra OYL-071 | Ale  | Slant | 100 ml | Omega      |

### Extras

| Type        | Name  | Amount | Use for | Time   |
|-------------|-------|--------|---------|--------|
| Water Agent | CaCl3 | 1 g    | Boil    | 60 min |