

#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 Sauvín | 10 g | 10 min | 12.8 % |
| Dry Hop | Nectaron | 20 g | 3 day(s) | 12 % |
| Dry Hop | Nelson Sauvín | 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 |