

Australian wheat (Eclipse/Enigma)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.9 liter(s)**

Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **28.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.4 kg (45.3%) | 80 % | 5 |
| Grain | Strzegom Pszeniczny | 2.4 kg (45.3%) | 81 % | 6 |
| Grain | Cara Blonde - Castle Malting | 0.5 kg (9.4%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|-----------|--------------|--------|----------|------------|
| Boil | magnum | 5 g | 30 min | 10.6 % |
| Boil | Eclipse | 10 g | 8 min | 17.5 % |
| Boil | Enigma (AUS) | 10 g | 8 min | 17 % |
| Whirlpool | Eclipse | 25 g | 20 min | 17.5 % |
| Whirlpool | Enigma (AUS) | 25 g | 20 min | 17 % |
| Dry Hop | Eclipse | 40 g | 3 day(s) | 17.5 % |
| Dry Hop | Enigma (AUS) | 40 g | 3 day(s) | 17 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------|------|-------|--------|------------|
| Lallemand - LalBrew Verdant IPA | Ale | Slant | 150 ml | Lallemand |