

# Kiwi Wheat

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- Gravity **12.1 BLG**
- ABV ---
- IBU **17**
- SRM **4.5**
- Style **Fruit Beer**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.4 liter(s)**
- Total mash volume **19.2 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2 kg (41.7%)   | 80 %  | 5   |
| Grain | Viking Wheat Malt    | 2.5 kg (52.1%) | 83 %  | 5   |
| Grain | Płatki jęczmienne    | 0.3 kg (6.3%)  | 80 %  | --- |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 10 g   | 60 min | 15.5 %     |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 10 g   | 0 min  | 15.5 %     |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 11 g   | Fermentis  |

## Extras

| Type   | Name | Amount | Use for   | Time     |
|--------|------|--------|-----------|----------|
| Flavor | Kiwi | 3 g    | Secondary | 4 day(s) |