

## new zeland wheat

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- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **18**
- SRM **3.2**

### Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.3 kg (50.8%)	81 %	4
Grain	Pszeniczny	3.2 kg (49.2%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Green Bullet	35 g	15 min	11 %
Whirlpool	Rakau (NZ)	40 g	15 min	9.5 %
Dry Hop	Nelson Sauvín	50 g	3 day(s)	10.7 %
Dry Hop	Green Bullet	60 g	3 day(s)	11 %
Dry Hop	Rakau (NZ)	60 g	3 day(s)	9.5 %
Boil	Green Bullet	5 g	60 min	11 %