

NewZeland Wheat

- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **36**
- SRM **6.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.8 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Strzegom Pszeniczny | 3 kg (48%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 3 kg (48%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.25 kg (4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|----------|------------|
| Boil | Motueka | 20 g | 60 min | 7 % |
| Boil | Rakau (NZ) | 20 g | 60 min | 9.5 % |
| Aroma (end of boil) | Motueka | 10 g | 15 min | 7 % |
| Aroma (end of boil) | Rakau (NZ) | 10 g | 15 min | 9.5 % |
| Dry Hop | Motueka | 20 g | 9 day(s) | 7 % |
| Dry Hop | Rakau (NZ) | 20 g | 9 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 11.5 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------------|--------|---------|--------|
| Spice | trawa cytrynowa | 20 g | Boil | 15 min |
| Spice | curacao | 20 g | Boil | 15 min |
| Spice | skórka cytryny | 20 g | Boil | 15 min |

Notes

- Na zimno 20gr Motueka; 20gr Rakau
May 10, 2017, 6:35 PM