

NewZelandRyeWheat

- Gravity **13.8 BLG**
- ABV ---
- IBU **43**
- SRM **5.5**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss --- **liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (33.3%)	85 %	4
Grain	Żytni	2 kg (33.3%)	85 %	8
Grain	Pale Malt (2 Row) UK	2 kg (33.3%)	78 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %
Boil	Kohatu	15 g	5 min	7.8 %
Boil	Motueka	15 g	5 min	7 %
Boil	Kohatu	10 g	0 min	7.8 %
Boil	Motueka	10 g	0 min	7 %
Dry Hop	Kohatu	25 g	14 day(s)	7.8 %
Dry Hop	Motueka	25 g	14 day(s)	7 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew S-33	Ale	Dry	11.5 g	Safbrew