

## nz wheat

- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **43**
- SRM **12.8**
- Style **American Pale Ale**

### Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **45 min**
- Evaporation rate **10 %/h**
- Boil size **31 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	WES ekstrakt słodowy jasny	3.4 kg (66.7%)	66 %	45
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (33.3%)	66 %	30

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Vic Secret	5 g	45 min	18.5 %
Boil	Vic Secret	5 g	30 min	18.5 %
Boil	Nelson Sauvín	10 g	30 min	11.1 %
Boil	Vic Secret	12 g	15 min	18.5 %
Boil	Nelson Sauvín	12 g	15 min	11.1 %
Boil	Vic Secret	38 g	1 min	18.5 %
Boil	Nelson Sauvín	38 g	1 min	11.1 %
Dry Hop	Vic Secret	90 g	4 day(s)	18.5 %
Dry Hop	Nelson Sauvín	90 g	4 day(s)	11.1 %

### Yeasts

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

### Notes

- Piwo rozlane na cicha na dwa fermentory, jeden z dodatkiem nelsona drugi z vic secret na zimno.  
*Nov 12, 2017, 12:07 AM*