

## new zeland wheat

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- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

### Fermentables

| Type  | Name       | Amount     | Yield | EBC |
|-------|------------|------------|-------|-----|
| Grain | Pilzneński | 2 kg (50%) | 81 %  | 4   |
| Grain | Pszeniczny | 2 kg (50%) | 85 %  | 4   |

### Hops

| Use for   | Name          | Amount | Time     | Alpha acid |
|-----------|---------------|--------|----------|------------|
| Whirlpool | Green Bullet  | 20 g   | 15 min   | 11 %       |
| Whirlpool | Rakau (NZ)    | 25 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  | 3 g    | 60 min   | 11 %       |