

# Nowozelandzka pszenica 1.0

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **16**
- SRM **7.5**
- Style **Weizen/Weissbier**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Gozdawa ekstrakt słodowy pszeniczny	1.7 kg (45.9%)	80 %	45
Dry Extract	Gozdawa ekstrakt słodowy superjasny suchy	1 kg (27%)	99 %	9
Sugar	Glukoza	1 kg (27%)	99 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	RIWAKA	25 g	60 min	3.3 %
Aroma (end of boil)	Nelson Sauvignon	15 g	15 min	11 %
Dry Hop	Nelson Sauvignon	20 g	14 day(s)	11 %

## Yeasts

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