

# NZ American Wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **22**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **10 %**
- Size with trub loss **26.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.5 liter(s)**

## Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **35.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **76C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **31.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (42.4%)	85 %	4
Grain	Viking Pale Ale malt	3 kg (50.8%)	80 %	5
Grain	Płatki orkiszowe	0.4 kg (6.8%)	60 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	10 g	60 min	11 %
Aroma (end of boil)	Southern Cross	25 g	5 min	14 %
Aroma (end of boil)	Dr Rudi	25 g	5 min	11.8 %
Dry Hop	Southern Cross	50 g	5 day(s)	14 %
Dry Hop	Dr Rudi	50 g	5 day(s)	11.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	NaCl	6 g	Mash	70 min

Water Agent	Whirfloc	1 g	Boil	5 min
-------------	----------	-----	------	-------