

#25 Tasman Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **39**
- SRM **11.9**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **1.5 liter(s)**
- Total mash volume **2 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	3.4 kg (87.2%)	80 %	36
Grain	Weyermann - Pale Ale Malt	0.25 kg (6.4%)	85 %	7
Grain	Weyermann - Carawheat	0.2 kg (5.1%)	77 %	97
Grain	Karmelowy Jasny 30EBC	0.05 kg (1.3%)	75 %	30

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	60 min	6.5 %
Boil	Motueka	30 g	30 min	5.6 %
Boil	Motueka	30 g	5 min	5.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Notes

- Warzenie ~9l, reszta uzupełniona wodą w fermentorze.
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