

Auckland

- Gravity **13.1 BLG**
- ABV ---
- IBU **19**
- SRM **4.8**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **29 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.2 liter(s)**
- Total mash volume **21.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------|----------------|-------|-----|
| Grain | Weyermann - Bohemian Pilsner Malt | 2.6 kg (48.1%) | 81 % | 4 |
| Grain | Weyermann pszeniczny jasny | 2.6 kg (48.1%) | 80 % | 6 |
| Grain | Oats, Flaked | 0.2 kg (3.7%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|----------|------------|
| Dry Hop | Kohatu | 50 g | 7 day(s) | 6.6 % |
| Boil | Kohatu | 20 g | 60 min | 6.6 % |
| Boil | Kohatu | 5 g | 15 min | 6.6 % |
| Boil | Kohatu | 10 g | 10 min | 6.6 % |
| Boil | Kohatu | 10 g | 5 min | 6.6 % |
| Boil | Kohatu | 5 g | 0 min | 6.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale | Dry | 11.5 g | --- |

Extras

| Type | Name | Amount | Use for | Time |
|-------|-----------|--------|-----------|------|
| Other | truskawki | 1500 g | Secondary | --- |