

# Australian Wheat

- Gravity **12.4 BLG**
- ABV ---
- IBU **23**
- SRM **4.7**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **24.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.3 liter(s)**
- Total mash volume **16.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2 kg (48.8%)	85 %	4
Grain	Pilzneński	2 kg (48.8%)	81 %	4
Grain	Strzegom Bursztynowy	0.1 kg (2.4%)	70 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Pacifica (NZ)	20 g	15 min	4.8 %
Aroma (end of boil)	Pacifica (NZ)	30 g	0 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	skórka Grejpfrut	0 g	Boil	10 min
Other	skórka Grejpfrut	0 g	Secondary	7 day(s)