

## Australis Wheat #25

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- Gravity **11.2 BLG**
- ABV **4.5 %**
- IBU **18**
- SRM **3.2**
- Style **American Wheat or Rye Beer**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **4 %**
- Size with trub loss **20.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.4 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.4 liter(s)**
- Total mash volume **15.2 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **11.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **25.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.9 kg (50%)	80 %	4
Grain	Pszeniczny	1.9 kg (50%)	85 %	4

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sorachi Ace	30 g	5 min	13 %
Boil	Falconer's Flight	35 g	5 min	10.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	50 ml	Fermentum Mobile