

NZ wheat

- Gravity **13.1 BLG**
- ABV ---
- IBU **54**
- SRM **5.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **10 %**
- Size with trub loss **19.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14.7 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **72 C**, Time **10 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **16.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|----------------|-------|-----|
| Grain | Strzegom pszeniczny | 3 kg (71.4%) | 81 % | 6 |
| Grain | Strzegom Pale Ale | 1.2 kg (28.6%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------|--------|----------|------------|
| Boil | Sorachi Ace | 20 g | 60 min | 12.2 % |
| Boil | Kohatu | 20 g | 20 min | 6.6 % |
| Boil | Pacific Jade | 20 g | 5 min | 11.9 % |
| Boil | Kohatu | 10 g | 5 min | 6.6 % |
| Boil | Rakau (NZ) | 20 g | 5 min | 9.9 % |
| Dry Hop | Pacific Jade | 10 g | 7 day(s) | 11.9 % |
| Dry Hop | Kohatu | 10 g | 7 day(s) | 6.6 % |
| Dry Hop | Rakau (NZ) | 10 g | 7 day(s) | 9.9 % |
| Dry Hop | Pacific Jade | 20 g | 3 day(s) | 11.9 % |
| Dry Hop | Kohatu | 10 g | 3 day(s) | 6.6 % |
| Dry Hop | Rakau (NZ) | 20 g | 3 day(s) | 9.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------------|-------------|-------------|---------------|-------------------|
| FM41 Gwoździe i Banany | Wheat | Liquid | 30 ml | Fermentum Mobile |