

## pacific wheat

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- Gravity **12.4 BLG**
- ABV **5 %**
- IBU **31**
- SRM **3.5**
- 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 **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.25 kg (47.4%)	81 %	4
Grain	Pszeniczny	2 kg (42.1%)	85 %	4
Grain	Płatki owsiane	0.5 kg (10.5%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	5 g	60 min	17.6 %
Boil	Pacific Gem	5 g	60 min	12.6 %
Boil	Topaz	5 g	10 min	17.6 %
Boil	Pacific Gem	5 g	10 min	12.6 %
Boil	Pacifica (NZ)	10 g	10 min	3.6 %
Aroma (end of boil)	Pacifica (NZ)	40 g	5 min	3.6 %
Aroma (end of boil)	Topaz	10 g	5 min	17.6 %

### Yeasts

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