

1D. American Wheat Motueka Riwaka Vic Secret Eclipse

- Gravity **11 BLG**
- ABV **4.4 %**
- IBU **22**
- SRM **3.4**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **10 %**
- Size with trub loss **18.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **12 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **24 liter(s)**

Steps

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

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg (50%)	81 %	4
Grain	Pszeniczny	2 kg (50%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Whirlpool	Motueka	50 g	30 min	5.4 %
Whirlpool	Riwaka	50 g	30 min	3.3 %
Dry Hop	Vic Secret	50 g	3 day(s)	17 %
Dry Hop	Eclipse	50 g	3 day(s)	17 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl ₂	1 g	Boil	60 min