

# Australian wheat (Eclipse/Enigma)

- Gravity **12.1 BLG**
- ABV **4.9 %**
- IBU **38**
- SRM **4.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.3 liter(s)**
- Boil time **30 min**
- Evaporation rate **12 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **5.4 liter(s) / kg**
- Mash size **28.6 liter(s)**
- Total mash volume **33.9 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **28.6 liter(s)** of strike water to **71.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.4 kg (45.3%)	80 %	5
Grain	Strzegom Pszeniczny	2.4 kg (45.3%)	81 %	6
Grain	Cara Blonde - Castle Malting	0.5 kg (9.4%)	78 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	5 g	30 min	10.6 %
Boil	Eclipse	10 g	8 min	17.5 %
Boil	Enigma (AUS)	10 g	8 min	17 %
Whirlpool	Eclipse	25 g	20 min	17.5 %
Whirlpool	Enigma (AUS)	25 g	20 min	17 %
Dry Hop	Eclipse	40 g	3 day(s)	17.5 %
Dry Hop	Enigma (AUS)	40 g	3 day(s)	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Lallemand - LalBrew Verdant IPA	Ale	Slant	150 ml	Lallemand