

# Australian Wheat

---

- Gravity **13 BLG**
- ABV ---
- IBU **30**
- SRM **4.2**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **32 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **40.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.2 liter(s)**
- Total mash volume **29.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.3 kg (44.6%)	85 %	4
Grain	Strzegom Pilzneński	4.1 kg (55.4%)	80 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Ella (AUS)	20 g	60 min	14.6 %
Boil	Nelson Sauvín	20 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WB-06	Wheat	Dry	15 g	---