

## NZ wheat

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- 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

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