

# 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