

new zeland wheat

- Gravity **11.7 BLG**
- ABV **4.7 %**
- IBU **20**
- SRM **3.6**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **14 liter(s)**
- Total mash volume **18 liter(s)**

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	Green Bullet	20 g	15 min	11 %
Whirlpool	Rakau (NZ)	25 g	15 min	9.5 %
Dry Hop	Nelson Sauvignon	50 g	3 day(s)	10.7 %
Dry Hop	Green Bullet	60 g	3 day(s)	11 %
Dry Hop	Rakau (NZ)	60 g	3 day(s)	9.5 %
Boil	Green Bullet	3 g	60 min	11 %