

NZ Wheat

- Gravity **12.6 BLG**
- ABV **5.1 %**
- IBU **23**
- SRM **3.2**
- Style **Weizen/Weissbier**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **10.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6 liter(s)**
- Total mash volume **8 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **6.1 liter(s)** of **76C** water or to achieve **10.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	BESTMALZ - Best Heidelberg	1 kg (50%)	80.5 %	3
Grain	BESTMALZ - Best Heidelberg Wheat Malt	1 kg (50%)	82 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Southern Cross	5.5 g	60 min	12.2 %
Boil	Southern Cross	24.5 g	1 min	12.2 %