

Wheatwine Grand Champion 2018

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU ---
- SRM **11.8**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **75 min**
- Evaporation rate **10 %/h**
- Boil size **13.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **20.7 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **16.1 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **2 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Wiedeński	0.8 kg (17.4%)	79 %	10
Grain	Strzegom Monachijski typ I	1.1 kg (23.9%)	79 %	16
Grain	Viking melanoidynowy	0.1 kg (2.2%)	75 %	60
Grain	Weyermann Specjal W	0.1 kg (2.2%)	68 %	300
Grain	Pszeniczny	2.5 kg (54.3%)	85 %	4