

# AWizo

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- Gravity **12.6 BLG**
- ABV ---
- IBU **29**
- SRM **11.9**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **44 C**, Time **5 min**
- Temp **69 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **48C**
- Add grains
- Keep mash **5 min** at **44C**
- Keep mash **60 min** at **69C**
- Keep mash **10 min** at **78C**
- Sparge using **14.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	2 kg (36.4%)	81 %	3
Grain	Sahti Strzegom	0.5 kg (9.1%)	80 %	7
Grain	Pszeniczny podpiekany - toasted	2 kg (36.4%)	71.7 %	35
Grain	Weyermann pszeniczny jasny	1 kg (18.2%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	50 min	15.5 %
Boil	Centennial	5 g	10 min	10.5 %
Dry Hop	Centennial	7 g	5 day(s)	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Lager	Lager	Slant	100 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	Curacao	20 g	Boil	15 min
Flavor	Skórka słodkiej pomarańczy	20 g	Boil	15 min