

AWizo

- 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 |