

Hank

- Gravity **11.2 BLG**
- ABV ---
- IBU **31**
- SRM **9.7**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **6.6 liter(s)**
- Total mash volume **8.8 liter(s)**

Steps

- Temp **50 C**, Time **30 min**
- Temp **64 C**, Time **45 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **6.6 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **45 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wheat Malt	1 kg (45.5%)	83 %	5
Grain	Viking Pale Ale malt	1 kg (45.5%)	80 %	5
Grain	Karmelowy Pszeniczny Strzegom	0.1 kg (4.5%)	79 %	130
Grain	Strzegom Karmel 300	0.1 kg (4.5%)	70 %	299

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	10 g	60 min	13.5 %
Boil	Amarillo	10 g	0 min	9.5 %
Whirlpool	Amarillo	20 g	30 min	9.5 %
Dry Hop	Amarillo	15 g	5 day(s)	9.5 %

Notes

- [http://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_\(pociag\)](http://www.wiki.piwo.org/American_Wheat,_Tomasz_Maci%C4%85g_(pociag))
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