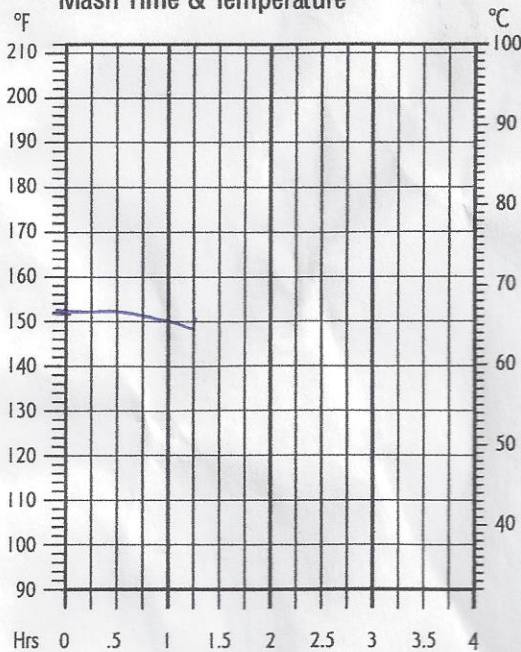


Quarty

Mash Time & Temperature



Beer Name *Combine* Brew Date

Beer Style *Hef* Brewer

Batch size *10* Target OG/°P *1.053*

Lb/kg	OG/°P	Ingredient	Color
<i>11</i>		<i>6 Row</i>	
<i>11</i>		<i>wheat malt</i>	

Qty	Oz/g	Hop/Seasoning	α Acid	P/W	Min.	Util.	IBU
<i>1.5</i>	<i>2</i>	<i>Willamette</i>					

Brew/Mash Type *2*

Total Lbs/Bbl

Strike Water Qt./Lb

= Rest Temp = Diff

Mash Ph Wort Ph

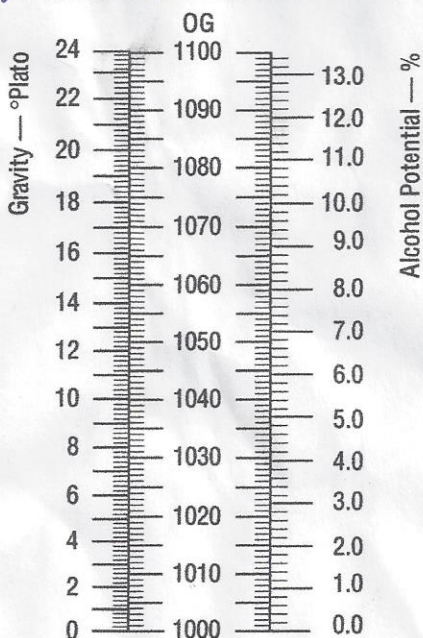
Boil Length

Irish Moss?

Water

Yeast

WIP 300



Stage	Date	OG/°P	% Alcohol Potential	Temp °F/°C
Primary				
Racked				
Racked				
Bottled				
Kegged				

Notes