

# projekt - Wheatwine #1 - Browar na Wyżynie

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **40**
- SRM **8.8**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

## Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	pszeniczny Viking Malt	3 kg (51.7%)	81 %	5
Grain	Honig Viking Malt	1.8 kg (31%)	80 %	15
Grain	pale base Viking Malt	1 kg (17.2%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Junga (PL) - granulát	20 g	60 min	12.5 %
Boil	Lubelski (PL) - granulát	10 g	20 min	4 %
Boil	Lubelski (PL) - granulát	20 g	5 min	4 %

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min
Flavor	płatki dębowe amerykańskie średnio wypalone	24 g	Secondary	7 day(s)

Water Agent	chlorek sodu	3 g	Mash	120 min
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