

wheat wine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU ---
- SRM **12.5**
- Style **English Barleywine**

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 **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **29.4 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (61.2%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (20.4%)	79 %	22
Grain	Strzegom Wiedeński	1.5 kg (15.3%)	79 %	10
Grain	Weyermann Specjal W	0.2 kg (2%)	68 %	300
Grain	Viking melanoidynowy	0.1 kg (1%)	75 %	60