

Wheat Wine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **14.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (58%)	85 %	4
Grain	Strzegom Monachijski typ II	2 kg (29%)	79 %	22
Grain	Melanoiden Malt	0.2 kg (2.9%)	80 %	39
Grain	Special B Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Strzegom Wiedeński	0.5 kg (7.2%)	79 %	10
Grain	Special w Malt	0.1 kg (1.4%)	65.2 %	315