

# WHEAT WINE

- Gravity **24 BLG**
- ABV **11 %**
- IBU **65**
- SRM **9.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **10.9 liter(s)** of **76C** water or to achieve **26.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (43.5%)	85 %	4
Grain	Pilznieński	4 kg (43.5%)	81 %	4
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.2 kg (13%)	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	12.3 %
Boil	Mosaic	30 g	50 min	12.3 %
Boil	Mosaic	90 g	5 min	12.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
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Spice	Skórka słodkiej pomarańczy	25 g	Boil	10 min
Spice	Skórka curacao	25 g	Boil	10 min