

Wheat Wine

- Gravity **22.2 BLG**
- ABV ---
- IBU **66**
- SRM **10.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **8 %/h**
- Boil size **38.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **33.8 liter(s)**
- Total mash volume **46.8 liter(s)**

Steps

- Temp **63 C**, Time **50 min**
- Temp **71 C**, Time **30 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **33.8 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **63C**
- Keep mash **30 min** at **71C**
- Keep mash **10 min** at **77C**
- Sparge using **18.1 liter(s)** of **76C** water or to achieve **38.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	6 kg (46.2%)	81 %	6
Grain	Weyermann - Carawheat	1 kg (7.7%)	77 %	97
Grain	Weyermann - Pilsner Malt	5 kg (38.5%)	81 %	5
Grain	Weyermann - Light Munich Malt	1 kg (7.7%)	82 %	14

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	75 g	60 min	10 %
Boil	Chinook	50 g	30 min	10 %
Boil	Minster UK	50 g	20 min	4.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
safale us-05	Ale	Slant	300 ml	fermentis