

Wheat Wine Oak Aged Kluskowe

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **54**
- SRM **13.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **52 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **57.9C**
- Add grains
- Keep mash **20 min** at **52C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **8.9 liter(s)** of **76C** water or to achieve **23.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4.25 kg (50%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 1.8 kg (21.2%) | 79 % | 22 |
| Grain | Weyermann - Pale Ale Malt | 1 kg (11.8%) | 85 % | 7 |
| Grain | Strzegom Wiedeński | 1 kg (11.8%) | 79 % | 10 |
| Grain | Weyermann - Carawheat | 0.2 kg (2.4%) | 77 % | 97 |
| Grain | Weyermann Specjal W | 0.15 kg (1.8%) | 68 % | 300 |
| Grain | Weyermann - Melanoiden Malt | 0.1 kg (1.2%) | 81 % | 53 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 50 g | 30 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|-------------|-------------|---------------|-------------------|
| WLP028 - Edinburgh Scottish Ale Yeast | Ale | Liquid | 100 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-------------------|---------------|----------------|-------------|
| Other | Płatki pszeniczne | 500 g | Mash | 60 min |