

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