

## Wheat wine - v2

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- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **86**
- SRM **7**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **35 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (28.7%)	85 %	4
Grain	Monachijski	1.5 kg (14.4%)	80 %	16
Grain	Viking Pale Ale malt	4.25 kg (40.7%)	80 %	5
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (16.3%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	60 g	60 min	15.5 %
Aroma (end of boil)	Pink Boots	60 g	15 min	12 %
Aroma (end of boil)	Pink Boots	60 g	5 min	12 %
Whirlpool	Pink Boots	60 g	0 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis