

Wheat Wine

- Gravity **26.2 BLG**
- ABV ---
- IBU **76**
- SRM **20.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann pszeniczny jasny	3 kg (40.8%)	80 %	6
Grain	Weyermann - Dark Wheat Malt	0.8 kg (10.9%)	85 %	14
Grain	Weyermann - Carawheat	0.5 kg (6.8%)	77 %	97
Grain	palona pszenica	0.05 kg (0.7%)	--- %	1000
Grain	Strzegom Pale Ale	3 kg (40.8%)	79 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	40 min	15.5 %
Boil	Mosaic	30 g	20 min	10 %
Boil	Mosaic	30 g	10 min	10 %
Aroma (end of boil)	Ahtanum	30 g	5 min	5 %
Whirlpool	Ahtanum	30 g	0 min	5 %

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe amerykańskie mocno palone	50 g	Secondary	21 day(s)
Other	płatki dębowe amerykańskie średnio palone	100 g	Secondary	21 day(s)