

# Wheatwine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **52**
- SRM **14.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type    | Name                      | Amount        | Yield  | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain   | Pszeniczny                | 4 kg (64.5%)  | 85 %   | 4   |
| Adjunct | Briess - Red Wheat Flakes | 1 kg (16.1%)  | 70 %   | 4   |
| Grain   | Monachijski               | 0.5 kg (8.1%) | 80 %   | 16  |
| Grain   | Weyermann - Carawheat     | 0.2 kg (3.2%) | 77 %   | 97  |
| Grain   | Special B Malt            | 0.2 kg (3.2%) | 65.2 % | 315 |
| Adjunct | Rice Hulls                | 0.3 kg (4.8%) | 1 %    | 0   |

## Hops

| Use for | Name        | Amount | Time     | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil    | lunga       | 30 g   | 60 min   | 11 %       |
| Boil    | Sorachi Ace | 30 g   | 15 min   | 10 %       |
| Dry Hop | Sorachi Ace | 70 g   | 5 day(s) | 10 %       |

## Yeasts

| Name                 | Type | Form   | Amount | Laboratory       |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Liquid | 30 ml  | Fermentum Mobile |