

# wino pszenne

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- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **60**
- SRM **7.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **34.7 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	orkiszowy	0.3 kg (2.6%)	80 %	5
Grain	Pszeniczny	11 kg (95.2%)	85 %	4
Grain	Carawheat (GR)	0.25 kg (2.2%)	68 %	79

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Galaxy	50 g	10 min	14.5 %
Aroma (end of boil)	Simcoe	50 g	10 min	13.2 %
Aroma (end of boil)	Centennial	30 g	10 min	9.7 %
Boil	Simcoe	40 g	60 min	13.2 %