

## Wheat wine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **62**
- SRM **12.1**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **8.7 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

### Fermentables

| Type  | Name                        | Amount         | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pszeniczny                  | 2.5 kg (73.5%) | 85 %  | 4   |
| Grain | Strzegom Monachijski typ II | 0.8 kg (23.5%) | 79 %  | 22  |
| Grain | Viking melanoidynowy        | 0.05 kg (1.5%) | 75 %  | 60  |
| Grain | Special B Castle            | 0.05 kg (1.5%) | 70 %  | 350 |

### Hops

| Use for | Name                 | Amount | Time   | Alpha acid |
|---------|----------------------|--------|--------|------------|
| Boil    | Chinook              | 15 g   | 60 min | 11.8 %     |
| Boil    | HBC 472 Experimental | 15 g   | 60 min | 9.3 %      |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |