

# LENIWIEC - WHEAT WINE

- Gravity **30 BLG**
- ABV ---
- IBU **101**
- SRM **14.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **30 liter(s)**
- Trub loss **5 %**
- Size with trub loss **33 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **46.3 liter(s)**
- Total mash volume **64.8 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **46.3 liter(s)** of strike water to **70.4C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **30 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **39.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10.5 kg (56.8%)	79 %	6
Grain	Weyermann pszeniczny jasny	5 kg (27%)	80 %	6
Grain	Karmelowy jasny 30EBC	3 kg (16.2%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	100 g	60 min	17 %
Boil	Waimea	50 g	30 min	17 %
Boil	Waimea	50 g	10 min	17 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry Oloroso	50 g	Secondary	7 day(s)