

## projekt - Wheatwine #1 - Browar na Wyżynie

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **40**
- SRM **8.8**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **6 %**
- Size with trub loss **12.7 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **14.9 liter(s)**

### Mash information

- Mash efficiency **64 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.4 liter(s)**
- Total mash volume **23.2 liter(s)**

### Steps

- Temp **55 C**, Time **20 min**
- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **17.4 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **14.9 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount       | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | pszeniczny Viking Malt | 3 kg (51.7%) | 81 %  | 5   |
| Grain | Honig Viking Malt      | 1.8 kg (31%) | 80 %  | 15  |
| Grain | pale base Viking Malt  | 1 kg (17.2%) | 81 %  | 5   |

### Hops

| Use for | Name                     | Amount | Time   | Alpha acid |
|---------|--------------------------|--------|--------|------------|
| Boil    | Junga (PL) - granulát    | 20 g   | 60 min | 12.5 %     |
| Boil    | Lubelski (PL) - granulát | 10 g   | 20 min | 4 %        |
| Boil    | Lubelski (PL) - granulát | 20 g   | 5 min  | 4 %        |

### Extras

| Type   | Name                                        | Amount | Use for   | Time     |
|--------|---------------------------------------------|--------|-----------|----------|
| Fining | mech irlandzki                              | 4 g    | Boil      | 15 min   |
| Flavor | płatki dębowe amerykańskie średnio wypalone | 24 g   | Secondary | 7 day(s) |

|             |              |     |      |         |
|-------------|--------------|-----|------|---------|
| Water Agent | chlorek sodu | 3 g | Mash | 120 min |
|-------------|--------------|-----|------|---------|