

## 149 Wheat Wine

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **43**
- SRM **7.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.25 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **40.4 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (47.4%)	80 %	5
Grain	Pszeniczny	3 kg (31.6%)	85 %	4
Grain	Strzegom Wiedeński	1 kg (10.5%)	79 %	10
Grain	Monachijski	1 kg (10.5%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	35 g	60 min	12 %
Boil	Chinook	20 g	30 min	12 %