

Wheat Wine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU ---
- SRM **14.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Pszoniczny | 4 kg (58%) | 85 % | 4 |
| Grain | Strzegom Monachijski typ II | 2 kg (29%) | 79 % | 22 |
| Grain | Melanoiden Malt | 0.2 kg (2.9%) | 80 % | 39 |
| Grain | Special B Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Strzegom Wiedeński | 0.5 kg (7.2%) | 79 % | 10 |
| Grain | Special w Malt | 0.1 kg (1.4%) | 65.2 % | 315 |