

# Wheat wine

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- Gravity **23.6 BLG**
- ABV ---
- IBU **42**
- SRM **8.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.5 kg (62.1%)	85 %	4
Grain	Pilzneński	1.5 kg (20.7%)	81 %	4
Grain	Fawcett - Crystal	0.25 kg (3.4%)	70 %	160
Grain	Briess - Pale Ale Malt	1 kg (13.8%)	80 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	30 g	60 min	10 %
Boil	Summit	10 g	15 min	17 %
Boil	lunga	20 g	5 min	11 %
Boil	Simcoe	20 g	5 min	13.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP095 Burlington Ale Yeast	Ale	Slant	150 ml	White Labs