

# wheat Wine

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **61**
- SRM **8.5**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

## Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.4 kg (40.7%)	85 %	4
Grain	Pilzneński	2 kg (33.9%)	81 %	4
Grain	Żytni	0.5 kg (8.5%)	85 %	8
Grain	pszemiczny podpiekany	0.4 kg (6.8%)	71.7 %	35
Grain	Płatki owsiane	0.6 kg (10.2%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	30 g	60 min	13 %
Boil	Citra	20 g	10 min	12 %
Boil	Citra	20 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	100 ml	Fermentum Mobile