

## Wheat wine - v3

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- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **57**
- SRM **29.8**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.3 liter(s)**
- Total mash volume **39 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	1.5 kg (15.4%)	80 %	4
Grain	Caraaroma	0.25 kg (2.6%)	78 %	400
Grain	Słód owsiany Fawcett	1 kg (10.3%)	61 %	5
Grain	Viking Pale Ale malt	2.5 kg (25.6%)	80 %	5
Grain	Strzegom Czekoladowy jasny	1 kg (10.3%)	68 %	400
Grain	Pszeniczny	2.5 kg (25.6%)	85 %	4
Grain	Abbey Malt Weyermann	0.5 kg (5.1%)	75 %	45
Grain	Monachijski	0.5 kg (5.1%)	80 %	16

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis