

## #32 Wheat Wine

- Gravity **23.8 BLG**
- ABV ---
- IBU **45**
- SRM **10.7**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.7 kg (47.5%)	85 %	4
Grain	Pilzneński	3.5 kg (29.2%)	81 %	4
Grain	Strzegom Pale Ale	1.7 kg (14.2%)	79 %	6
Grain	Monachijski	0.7 kg (5.8%)	80 %	16
Grain	Biscuit Malt	0.4 kg (3.3%)	79 %	45

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	10 g	45 min	13.5 %
Boil	Citra	20 g	25 min	13.5 %
Boil	Centennial	20 g	25 min	8.5 %
Boil	Cascade	20 g	25 min	7 %
Boil	Centennial	30 g	5 min	8.5 %
Boil	galaxy	10 g	5 min	13.3 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	23 g	Fermentis