

# Wheat Wine

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **26**
- SRM **24.6**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny           | 3 kg (48.4%)  | 85 %  | 4   |
| Grain | Monachijski          | 1 kg (16.1%)  | 80 %  | 16  |
| Grain | Strzegom Wiedeński   | 1 kg (16.1%)  | 79 %  | 10  |
| Grain | Specjal W            | 0.6 kg (9.7%) | 80 %  | 300 |
| Grain | Viking melanoidynowy | 0.6 kg (9.7%) | 75 %  | 60  |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Warrior | 15 g   | 60 min | 15.5 %     |

## Yeasts

| Name         | Type  | Form  | Amount | Laboratory |
|--------------|-------|-------|--------|------------|
| Safale US-05 | Wheat | Slant | 300 ml | ---        |