Wheat wine

- 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	Iunga	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

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.