

## Wheat wine

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **49**
- SRM **9**
- Style **Specialty Beer**

### Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **20.3 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **27.9 liter(s)**

### Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **42.8 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **15 min**

### Mash step by step

- Heat up **33.3 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **15 min** at **74C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **27.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6 kg (63.2%)	85 %	4
Grain	Strzegom Pilzneński	3 kg (31.6%)	80 %	4
Grain	Caramel/Crystal Malt - 40L	0.5 kg (5.3%)	74 %	79

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	15.5 %
Boil	Cascade	15 g	15 min	6 %
Boil	Cascade	15 g	5 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP005 - British Ale Yeast	Ale	Liquid	1500 ml	White Labs

### Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min

## Notes

- Na podstawie <http://byo.com/hops/item/642-fine-wheatwine>  
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