

Wheat Wine

- Gravity **26.2 BLG**
- ABV ---
- IBU **76**
- SRM **20.3**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **20.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **29.4 liter(s)**

Steps

- Temp **62 C**, Time **80 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **80 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **5.6 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Weyermann pszeniczny jasny | 3 kg (40.8%) | 80 % | 6 |
| Grain | Weyermann - Dark Wheat Malt | 0.8 kg (10.9%) | 85 % | 14 |
| Grain | Weyermann - Carawheat | 0.5 kg (6.8%) | 77 % | 97 |
| Grain | palona pszenica | 0.05 kg (0.7%) | --- % | 1000 |
| Grain | Strzegom Pale Ale | 3 kg (40.8%) | 79 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 40 min | 15.5 % |
| Boil | Mosaic | 30 g | 20 min | 10 % |
| Boil | Mosaic | 30 g | 10 min | 10 % |
| Aroma (end of boil) | Ahtanum | 30 g | 5 min | 5 % |
| Whirlpool | Ahtanum | 30 g | 0 min | 5 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---|--------|-----------|-----------|
| Other | płatki dębowe amerykańskie mocno palone | 50 g | Secondary | 21 day(s) |
| Other | płatki dębowe amerykańskie średnio palone | 100 g | Secondary | 21 day(s) |