

# Wheatwine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **52**
- SRM **14.3**
- Style **American Barleywine**

## 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 **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

## Steps

- Temp **70 C**, Time **60 min**

## Mash step by step

- Heat up **14.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (64.5%)	85 %	4
Adjunct	Briess - Red Wheat Flakes	1 kg (16.1%)	70 %	4
Grain	Monachijski	0.5 kg (8.1%)	80 %	16
Grain	Weyermann - Carawheat	0.2 kg (3.2%)	77 %	97
Grain	Special B Malt	0.2 kg (3.2%)	65.2 %	315
Adjunct	Rice Hulls	0.3 kg (4.8%)	1 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	11 %
Boil	Sorachi Ace	30 g	15 min	10 %
Dry Hop	Sorachi Ace	70 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	30 ml	Fermentum Mobile