

wheatwine

- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **65**
- SRM **13.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|----------------|-------|-----|
| Grain | Pszeniczny | 6.5 kg (51.2%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (23.6%) | 79 % | 10 |
| Grain | Melanoiden Malt | 2 kg (15.7%) | 80 % | 39 |
| Grain | Carared | 1.2 kg (9.4%) | 75 % | 39 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|--------|------------|
| Boil | Chinook | 100 g | 60 min | 11 % |
| Boil | Pacifica (NZ) | 75 g | 25 min | 4.8 % |
| Boil | Pacifica (NZ) | 75 g | 15 min | 4.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------|
| FM53 Voss kveik | Ale | Liquid | 400 ml | FM |