

#12 Wheatwine

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **52**
- SRM **9.7**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.8 liter(s)**
- Total mash volume **23.4 liter(s)**

Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **16.8 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **20 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **21.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4 kg (50.6%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (19%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (12.7%)	79 %	10
Grain	Weyermann Specjal W	0.1 kg (1.3%)	68 %	300
Grain	Viking melanoidynowy	0.1 kg (1.3%)	75 %	60
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (15.2%)	100 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	40 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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FM52 Amerykański Sen	Ale	Liquid	100 ml	Fermentum Mobile
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Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe(koniak)	30 g	Secondary	14 day(s)

Notes

- Może jakieś będą xD
Oct 30, 2019, 11:42 AM