

#32 Wheat Wine

- Gravity **23.8 BLG**
- ABV ---
- IBU **45**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **7 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **57 %**
- Liquor-to-grist ratio **2.83 liter(s) / kg**
- Mash size **34 liter(s)**
- Total mash volume **46 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Pszeniczny | 5.7 kg (47.5%) | 85 % | 4 |
| Grain | Pilzneński | 3.5 kg (29.2%) | 81 % | 4 |
| Grain | Strzegom Pale Ale | 1.7 kg (14.2%) | 79 % | 6 |
| Grain | Monachijski | 0.7 kg (5.8%) | 80 % | 16 |
| Grain | Biscuit Malt | 0.4 kg (3.3%) | 79 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Citra | 10 g | 45 min | 13.5 % |
| Boil | Citra | 20 g | 25 min | 13.5 % |
| Boil | Centennial | 20 g | 25 min | 8.5 % |
| Boil | Cascade | 20 g | 25 min | 7 % |
| Boil | Centennial | 30 g | 5 min | 8.5 % |
| Boil | galaxy | 10 g | 5 min | 13.3 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 23 g | Fermentis |