

# Wheat wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **74**
- SRM **14.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	4 kg (41.2%)	80 %	4
Grain	Pszeniczny	2 kg (20.6%)	85 %	4
Grain	Weyermann - Dark Wheat Malt	1 kg (10.3%)	85 %	14
Grain	Abbey Malt Weyermann	1 kg (10.3%)	75 %	45
Liquid Extract	WES ekstrakt słodowy pszeniczny	1.7 kg (17.5%)	80 %	60

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Oktawia	50 g	15 min	7.1 %
Boil	Izabella	50 g	15 min	5.1 %
Aroma (end of boil)	Oktawia	50 g	0 min	7.1 %
Whirlpool	Izabella	50 g	0 min	5.1 %
Boil	Columbus/Tomahawk/Zeus	50 g	90 min	15.5 %

## Yeasts

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

## Notes

- Dodatek łuski ryżowej do wysładzania  
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