

# Wheat wine

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **51**
- SRM **11.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **23.1 liter(s)**

## Mash information

- Mash efficiency **71 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **23.3 liter(s)**

## Steps

- Temp **55 C**, Time **20 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **16.7 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 **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3.7 kg (44.2%)	85 %	4
Grain	Strzegom Monachijski typ I	1.5 kg (17.9%)	79 %	16
Grain	Strzegom Wiedeński	1.2 kg (14.3%)	79 %	10
Grain	Abbey Malt Weyermann	0.1 kg (1.2%)	75 %	45
Grain	Melanoiden Malt	0.07 kg (0.8%)	80 %	39
Liquid Extract	Bruntal ekstrakt słodowy pszeniczny	1.7 kg (20.3%)	80 %	36
Grain	Chit Malt	0.1 kg (1.2%)	50 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	5 g	20 min	15.5 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Dry	34.5 g	---