

wheat Wine

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **61**
- SRM **8.5**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.7 liter(s)**
- Total mash volume **23.6 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **72 C**, Time **30 min**

Mash step by step

- Heat up **17.7 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **30 min** at **72C**
- Sparge using **0.9 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|----------------|--------|-----|
| Grain | Pszeniczny | 2.4 kg (40.7%) | 85 % | 4 |
| Grain | Pilzneński | 2 kg (33.9%) | 81 % | 4 |
| Grain | Żytni | 0.5 kg (8.5%) | 85 % | 8 |
| Grain | pszemiczny podpiekany | 0.4 kg (6.8%) | 71.7 % | 35 |
| Grain | Płatki owsiane | 0.6 kg (10.2%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 30 g | 60 min | 13 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Boil | Citra | 20 g | 0 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 100 ml | Fermentum Mobile |