

Wheatwine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **52**
- SRM **14.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **70 C**, Time **60 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **78.3C**
- Add grains
- Keep mash **60 min** at **70C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|---------------------------|---------------|--------|-----|
| Grain | Pszeniczny | 4 kg (64.5%) | 85 % | 4 |
| Adjunct | Briess - Red Wheat Flakes | 1 kg (16.1%) | 70 % | 4 |
| Grain | Monachijski | 0.5 kg (8.1%) | 80 % | 16 |
| Grain | Weyermann - Carawheat | 0.2 kg (3.2%) | 77 % | 97 |
| Grain | Special B Malt | 0.2 kg (3.2%) | 65.2 % | 315 |
| Adjunct | Rice Hulls | 0.3 kg (4.8%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|----------|------------|
| Boil | lunga | 30 g | 60 min | 11 % |
| Boil | Sorachi Ace | 30 g | 15 min | 10 % |
| Dry Hop | Sorachi Ace | 70 g | 5 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|--------|--------|------------------|
| FM52 Amerykański Sen | Ale | Liquid | 30 ml | Fermentum Mobile |