

# wheatwine

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- Gravity **33.3 BLG**
- ABV **17.1 %**
- IBU **65**
- SRM **13.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

## Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **38.1 liter(s)**
- Total mash volume **50.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	6.5 kg (51.2%)	85 %	4
Grain	Strzegom Wiedeński	3 kg (23.6%)	79 %	10
Grain	Melanoiden Malt	2 kg (15.7%)	80 %	39
Grain	Carared	1.2 kg (9.4%)	75 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	100 g	60 min	11 %
Boil	Pacifica (NZ)	75 g	25 min	4.8 %
Boil	Pacifica (NZ)	75 g	15 min	4.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Liquid	400 ml	FM