

Wheatwine

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **49**
- SRM **12.4**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **28.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **64 C**, Time **80 min**
- Temp **79 C**, Time **4 min**
- Temp **51 C**, Time **10 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **58.8C**
- Add grains
- Keep mash **10 min** at **51C**
- Keep mash **80 min** at **64C**
- Keep mash **4 min** at **79C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **28.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pszeniczny | 5 kg (47.6%) | 85 % | 4 |
| Grain | Strzegom Wiedeński | 3 kg (28.6%) | 79 % | 10 |
| Grain | Viking melanoidynowy | 1 kg (9.5%) | 75 % | 60 |
| Grain | Caramunich® typ I | 0.5 kg (4.8%) | 73 % | 80 |
| Grain | Płatki owsiane | 1 kg (9.5%) | 85 % | 3 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 15.5 % |
| Boil | Palisade | 30 g | 15 min | 7.5 % |
| Boil | Summer | 30 g | 10 min | 6.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale | Dry | 11 g | Danstar |

Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Flavor | Morele suszone | 1000 g | Boil | 10 min |