

# Wheat wine

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- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **62**
- SRM **12.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **7.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **8.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **11.9 liter(s)**
- Total mash volume **15.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	2.5 kg (73.5%)	85 %	4
Grain	Strzegom Monachijski typ II	0.8 kg (23.5%)	79 %	22
Grain	Viking melanoidynowy	0.05 kg (1.5%)	75 %	60
Grain	Special B Castle	0.05 kg (1.5%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	15 g	60 min	11.8 %
Boil	HBC 472 Experimental	15 g	60 min	9.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis