

# Wheatwine

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **64**
- SRM **10.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **82 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	4.2 kg (63.6%)	85 %	4
Grain	Strzegom Wiedeński	2 kg (30.3%)	79 %	10
Grain	Weyermann Caramunich 3	0.3 kg (4.5%)	76 %	150
Grain	BESTMALZ - Best Melanoidin	0.1 kg (1.5%)	75 %	71

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	50 g	60 min	12.5 %
Aroma (end of boil)	Fuggles	30 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 2565 Kolsch	Ale	Slant	250 ml	Wyeast Labs