

Wheatwine 2022_04

- 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 **3.5 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **29.7 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 |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|-----------|-----------|
| Other | Beczka dębowa | 0.5 g | Secondary | 10 day(s) |