

# Wheatwine

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- 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