

# Wheat wine

- Gravity **20.7 BLG**
- ABV **9.2 %**
- IBU **55**
- SRM **6.6**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **7 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **25 %/h**
- Boil size **24.2 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **29.8 liter(s)**
- Total mash volume **38.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **29.8 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **78C**
- Sparge using **2.9 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

## Fermentables

| Type  | Name                | Amount        | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Pszeniczny          | 4 kg (47.1%)  | 85 %  | 4   |
| Grain | Viking Pilsner malt | 3 kg (35.3%)  | 82 %  | 4   |
| Grain | Pszeniczny Crystal  | 0.5 kg (5.9%) | 85 %  | 4   |
| Grain | Strzegom Pale Ale   | 1 kg (11.8%)  | 79 %  | 6   |

## Hops

| Use for | Name                   | Amount | Time   | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 30 g   | 60 min | 15.5 %     |
| Boil    | mosaic                 | 15 g   | 15 min | 6 %        |
| Boil    | mosaic                 | 15 g   | 5 min  | 6 %        |

## Yeasts

| Name         | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale  | Dry  | 15 g   | Fermentis  |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 15 min |