

Wheat Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **26**
- SRM **24.6**
- Style **American Wheat or Rye Beer**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

Steps

- Temp **68 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **30 min** at **68C**
- Keep mash **30 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.4%)	85 %	4
Grain	Monachijski	1 kg (16.1%)	80 %	16
Grain	Strzegom Wiedeński	1 kg (16.1%)	79 %	10
Grain	Specjal W	0.6 kg (9.7%)	80 %	300
Grain	Viking melanoidynowy	0.6 kg (9.7%)	75 %	60

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	15 g	60 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Wheat	Slant	300 ml	---