

Wheat wine

- Gravity **23.6 BLG**
- ABV ---
- IBU **42**
- SRM **8.9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **23.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Pszeniczny | 4.5 kg (62.1%) | 85 % | 4 |
| Grain | Pilzneński | 1.5 kg (20.7%) | 81 % | 4 |
| Grain | Fawcett - Crystal | 0.25 kg (3.4%) | 70 % | 160 |
| Grain | Briess - Pale Ale Malt | 1 kg (13.8%) | 80 % | 7 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 30 g | 60 min | 10 % |
| Boil | Summit | 10 g | 15 min | 17 % |
| Boil | lunga | 20 g | 5 min | 11 % |
| Boil | Simcoe | 20 g | 5 min | 13.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------|
| WLP095 Burlington Ale Yeast | Ale | Slant | 150 ml | White Labs |