

# Wheat Wine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **99**
- SRM **6.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **17.7 liter(s)**

## Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **29.4 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **17.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5.4 kg (64.3%)	85 %	4
Grain	Pilzneński	3 kg (35.7%)	81 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	10.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	CaCl <sub>2</sub>	3 g	Mash	60 min
Water Agent	Lactic Acid	5 g	Mash	60 min
Water Agent	NaCl	1 g	Mash	60 min
Fining	Whirlfloc	2.5 g	Boil	10 min