

# 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 | CaCl2       | 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 |