

# Wheatwine

- Gravity **24.1 BLG**
- ABV ---
- IBU **63**
- SRM **11.2**
- Style **Specialty Beer**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **70 min**
- Evaporation rate **15 %/h**
- Boil size **25.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **17.8 liter(s)**
- Total mash volume **26.7 liter(s)**

## Steps

- Temp **64 C**, Time **80 min**
- Temp **79 C**, Time **4 min**

## Mash step by step

- Heat up **17.8 liter(s)** of strike water to **75C**
- Add grains
- Keep mash **80 min** at **64C**
- Keep mash **4 min** at **79C**
- Sparge using **17 liter(s)** of **76C** water or to achieve **25.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	5 kg (56.2%)	81 %	4
Grain	Pilzneński	3.5 kg (39.3%)	80 %	4
Grain	CHÂTEAU CARA GOLD NATURE®	0.4 kg (4.5%)	78 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	40 g	60 min	13.5 %
Boil	Simcoe	30 g	15 min	12 %
Boil	Mosaic	30 g	10 min	12 %
Boil	Centennial	30 g	1 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

- cel jest na 24BLG. po fermentacji burzliwej połowa idzie na zwykła cichą, połowa leżakuje miesiąc z płatkami po cherry.  
*Jun 16, 2015, 11:39 PM*