

(2023.Q3) Badass Santa Brew



Wheatwine

Recipe by **Michael Nielsen**

Batch Size	Losses	Boil Time	Mash Efficiency	Mash Volume	Sparge Volume
22 L	2 L	90 mins	75%	32.73 L	5.29 L
OG (SG)	FG (SG)	IBU	Colour (EBC)	ABV	
1.100	1.024	50.5	19.9	10.02%	

Mash and Sparge volumes calculated using the "Grainfather-G40" profile.

Fermentables

	Amount	Usage	PPG	EBC
Wheat Malt - Pale Supplier: Weyermann	3.00 kg (28%)	Mash	37.8	3.9
Golden Promise Supplier: Thomas Fawcett & Sons	2.50 kg (23%)	Mash	37.7	5.9
Wheat, Flaked Supplier: Generic	2.00 kg (18%)	Mash	35.4	3.2
Munich II Supplier: Weyermann	1.00 kg (9%)	Mash	37.8	22.5
Melanoidin Supplier: Weyermann	0.80 kg (7%)	Mash	36.8	59.1
CHIT WHEAT MALT, FLAKES NATURE Supplier: Castle Malting	0.68 kg (6%)	Mash	23.0	4.9
Honey Supplier: Generic	0.50 kg (5%)	Late Addition	34.5	2.0
Rice, Hulls Supplier: Briess	0.35 kg (3%)	Mash	0.0	0.0

Mash Steps

	Temp	Time
Mash In	67 °C	60 min

Mash Steps

Mash Out	Temp 79 °C	Time 10 min
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Hops

	Amount	Type	Usage	Time	AA
Centennial (IBU: 30.4)	32.00 g (50%)	Pellet	Boil	60 min	12
Centennial (IBU: 20.1)	32.00 g (50%)	Pellet	Boil	15 min	12

Yeast

	Amount	Attenuation
Lallemand Nottingham Yeast	3 packets	75 %

Extras

	Amount	Usage	Time
Oak Chips	10 g	Mash	0 min
Amylase Enzyme	2.5 g	Mash	0 min
Fermax Yeast Nutrient	2.5 g	Mash	0 min

Fermentation Steps

	Temp	Time
Fermentation 1	21 °C	13 days
Fermentation Step 2 - egetræ	21 °C	7 days

Notes
