

African Wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **50**
- SRM **12.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	3.8 kg (46.9%)	81 %	4
Grain	Golden Ale Strzegom	2 kg (24.7%)	80 %	11
Grain	Strzegom Monachijski typ II	0.8 kg (9.9%)	79 %	22
Grain	Carahell	0.5 kg (6.2%)	77 %	26
Grain	Caramunich® typ I	0.5 kg (6.2%)	73 %	80
Grain	Weyermann - Carapils	0.5 kg (6.2%)	78 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	50 min	10 %
Boil	Lublin (Lubelski)	35 g	30 min	4 %
Aroma (end of boil)	XJA/436	50 g	10 min	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	7.5 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	3.75 g	Boil	10 min
Flavor	Płatki z drzewa wiśniowego	30 g	Secondary	7 day(s)