

B.Wine v.2

- Gravity **27.9 BLG**
- ABV ---
- IBU **60**
- SRM **15.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **21.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.35 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **30 liter(s)**

Steps

- Temp **62 C**, Time **120 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **120 min** at **62C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **21.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7.5 kg (82.9%) | 80 % | 7 |
| Grain | Carahell | 0.45 kg (5%) | 77 % | 26 |
| Grain | Abbey Castle | 1 kg (11%) | 80 % | 45 |
| Sugar | zakwaszający | 0.1 kg (1.1%) | 50 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Mosaic | 25 g | 60 min | 12 % |
| Boil | Simcoe | 25 g | 60 min | 11.4 % |
| Boil | Simcoe | 25 g | 40 min | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 100 ml | fermentis |