

## B.Wine v.2

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- 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