

## B.Wine v.3

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **73**
- SRM **17.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **22.2 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.9 liter(s)**

### Steps

- Temp **66 C**, Time **1 min**
- Temp **62 C**, Time **119 min**

### Mash step by step

- Heat up **19.7 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **119 min** at **62C**
- Keep mash **1 min** at **66C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield  | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (85.4%)  | 80 %   | 7   |
| Grain | zakwaszający           | 0.2 kg (2.4%) | 80 %   | 7   |
| Grain | Special B Malt         | 0.5 kg (6.1%) | 65.2 % | 300 |
| Grain | Abbey Castle           | 0.5 kg (6.1%) | 80 %   | 45  |

### Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Simcoe  | 25 g   | 60 min | 13.2 %     |
| Boil    | Mosaic  | 17 g   | 50 min | 12 %       |
| Boil    | Cascade | 25 g   | 40 min | 6 %        |
| Boil    | Simcoe  | 25 g   | 30 min | 13.2 %     |

### Yeasts

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