

Bajer wine

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **52**
- SRM **16**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|--------|-----|
| Grain | Pilzneński | 4.8 kg (67.6%) | 81 % | 4 |
| Grain | Strzegom Wiedeński | 1.7 kg (23.9%) | 79 % | 10 |
| Grain | Biscuit Malt | 0.2 kg (2.8%) | 79 % | 45 |
| Grain | Caramel/Crystal Malt - 40L | 0.2 kg (2.8%) | 74 % | 79 |
| Grain | Special B Malt | 0.2 kg (2.8%) | 65.2 % | 315 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------|--------|--------|------------|
| Boil | Aramis | 30 g | 40 min | 5.5 % |
| Boil | Magnum | 20 g | 40 min | 13.5 % |
| Aroma (end of boil) | Aramis | 30 g | 10 min | 5.5 % |
| Whirlpool | Aramis | 40 g | 10 min | 5.5 % |