

Multigrain Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **69**
- SRM **18.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **34.2 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------|----------------|-------|-----|
| Grain | Monachijski IREKS | 3 kg (33.3%) | 79 % | 10 |
| Grain | Pszeniczny IREKS | 1.5 kg (16.7%) | 83 % | 5 |
| Grain | Żytni | 1.5 kg (16.7%) | 85 % | 8 |
| Grain | Płatki owsiane | 1.2 kg (13.3%) | 85 % | 3 |
| Grain | Pilzneński IREKS | 1 kg (11.1%) | 80 % | 5 |
| Grain | Aromatyczny IREKS | 0.8 kg (8.9%) | 78 % | 280 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 80 g | 50 min | 14.2 % |
| Dry Hop | Cascade | 200 g | 3 day(s) | 6 % |