SAISONWHEATWINE

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **38**
- SRM **8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

Steps

- Temp **69 C**, Time **90 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **24.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Steinbach	5 kg *(51%)*	85 %	4
Grain	Melanoiden Malt	0.2 kg *(2%)*	80 %	39
Grain	Simpsons - Crystal Rye	0.1 kg *(1%)*	73 %	177
Liquid Extract	Honey	0.4 kg *(4.1%)*	75 %	2
Sugar	Candi Sugar, Clear	1.1 kg *(11.2%)*	78.3 %	2
Grain	Castle Malting - Pilzneński 6-rzędowy	3 kg *(30.6%)*	80 %	5

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	50 g	60 min	6 %
Boil	East Kent Goldings	50 g	60 min	5.8 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Danstar - Belle Saison	Ale	Slant	200 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	40 g	Boil	10 min