

# Multigrain Wine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **99**
- SRM **10.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount          | Yield  | EBC |
|-------|----------------------------|-----------------|--------|-----|
| Grain | Viking Pale Ale malt       | 1.1 kg (16.2%)  | 80 %   | 5   |
| Grain | Żytni                      | 0.4 kg (5.9%)   | 85 %   | 8   |
| Grain | Pszeniczny                 | 1.27 kg (18.8%) | 85 %   | 4   |
| Grain | Strzegom Wiedeński         | 1.4 kg (20.7%)  | 79 %   | 10  |
| Grain | Melanoiden Malt            | 0.2 kg (3%)     | 80 %   | 39  |
| Grain | Amber Malt                 | 0.3 kg (4.4%)   | 75 %   | 43  |
| Grain | Jęczmień niesłodowany      | 0.4 kg (5.9%)   | 75 %   | 2   |
| Grain | Płatki orkiszowe           | 0.8 kg (11.8%)  | 80 %   | 4   |
| Grain | Rye, Flaked                | 0.4 kg (5.9%)   | 78.3 % | 4   |
| Grain | Strzegom Monachijski typ I | 0.5 kg (7.4%)   | 79 %   | 16  |

## Hops

| Use for    | Name    | Amount | Time   | Alpha acid |
|------------|---------|--------|--------|------------|
| First Wort | Warrior | 50 g   | 90 min | 15.5 %     |
| Boil       | Sybilla | 30 g   | 15 min | 3.5 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | Fermentis  |

### Extras

| Type   | Name                                                        | Amount | Use for   | Time      |
|--------|-------------------------------------------------------------|--------|-----------|-----------|
| Flavor | Platki dębowe amerykańskie średnio opiekane macerowane w JD | 40 g   | Secondary | 21 day(s) |