

# BLOODY WINE

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **88**
- SRM **20.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **33 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Strzegom Pilzneński	2 kg (18.2%)	80 %	4
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Grain	Viking melanoidynowy	1 kg (9.1%)	75 %	60
Grain	Caraaroma	0.5 kg (4.5%)	78 %	400
Grain	Płatki owsiane	0.5 kg (4.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Aroma (end of boil)	Nelson Sauvín	60 g	10 min	11 %
Aroma (end of boil)	hbc 472	30 g	10 min	9.6 %
Whirlpool	Citra	60 g	20 min	12 %