

# Multigrain Wine

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **39**
- SRM **6.1**

## 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 **28.2 liter(s)**
- Total mash volume **37.6 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód pszeniczny Bestmalz	1 kg (10.6%)	82 %	5
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	6 kg (63.8%)	80 %	4
Grain	Żytni	1 kg (10.6%)	85 %	8
Grain	Słód owsiany Fawcett	1 kg (10.6%)	61 %	5
Grain	Płatki owsiane	0.4 kg (4.3%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Huell Melon	15 g	60 min	7.5 %
Boil	Vic Secret	15 g	60 min	16.3 %
Aroma (end of boil)	Huell Melon	30 g	10 min	7.5 %
Aroma (end of boil)	Vic Secret	15 g	10 min	16.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis