

Winy Wine

- Gravity **23.3 BLG**
- ABV ---
- IBU **70**
- SRM **9.9**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 2 kg (44.4%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (44.4%) | 79 % | 16 |
| Grain | Weyermann - Carapils | 0.5 kg (11.1%) | 75 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Cascade | 30 g | 20 min | 7 % |
| Boil | Dana | 30 g | 60 min | 10.8 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------------------------------|
| US-05 | Ale | Dry | 11.5 g | Fermentis Division of S.I.Lesaffre |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Fining | Mech irlandzki | 5 g | Boil | 15 min |
| Flavor | Płatki Bourbon | 20 g | Secondary | 10 day(s) |