

# ŻY TO WINO?

- Gravity **25.5 BLG**
- ABV ---
- IBU **90**
- SRM **23.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.3 liter(s)**

## Steps

- Temp **50 C**, Time **25 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **55.5C**
- Add grains
- Keep mash **25 min** at **50C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (49.7%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (12.4%)	79 %	16
Grain	Weyermann - Caramunich III	0.2 kg (2.5%)	81 %	160
Grain	Weyermann - Rye Malt	2 kg (24.8%)	85 %	7
Grain	Melanoiden Malt	0.2 kg (2.5%)	80 %	39
Grain	Special W	0.25 kg (3.1%)	80 %	300
Sugar	Candi Sugar, Clear	0.4 kg (5%)	78.3 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Mosaic	20 g	15 min	10 %
Boil	Citra	20 g	15 min	12 %
Boil	Galaxy	15 g	15 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	250 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirflock T	1 g	Boil	15 min