

# Alice 2019

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- Gravity **21.3 BLG**
- ABV **9.5 %**
- IBU **53**
- SRM **4.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **4 liter(s)**
- Trub loss **0 %**
- Size with trub loss **4 liter(s)**
- Boil time **60 min**
- Evaporation rate **1 %/h**
- Boil size **4.4 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Dry Extract	Arsegan - Light	0.5 kg (48.5%)	100 %	8
Grain	Dingemans - Wheat MD	0.2 kg (19.4%)	100 %	3
Adjunct	Honey	0.33 kg (32%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	4 g	60 min	12 %
Boil	Nelson Sauvignon	15 g	15 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M29 French Saison	Ale	Dry	3 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Spice	White Pepper	14 g	Boil	15 min
Other	Orange Peel	32 g	Boil	15 min
Other	Lemon Peel	20 g	Boil	15 min
Other	White Grapes	500 g	Primary	1 day(s)