

## B.Wine

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- Gravity **28.9 BLG**
- ABV ---
- IBU **25**
- SRM **15.4**
- Style **English 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 **4 %/h**
- Boil size **22.7 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.3 liter(s)**
- Total mash volume **36.8 liter(s)**

### Steps

- Temp **55 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **26.3 liter(s)** of strike water to **62C**
- Add grains
- Keep mash **15 min** at **55C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

### Fermentables

| Type  | Name                   | Amount        | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 9 kg (85.7%)  | 80 %  | 7   |
| Grain | Briess - Aromatic Malt | 1 kg (9.5%)   | 77 %  | 39  |
| Grain | Abbey Castle           | 0.5 kg (4.8%) | 80 %  | 45  |

### Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Target             | 15 g   | 60 min | 10.5 %     |
| Boil    | Challenger         | 15 g   | 15 min | 7 %        |
| Boil    | East Kent Goldings | 15 g   | 5 min  | 5.1 %      |
| Boil    | Cascade            | 30 g   | 60 min | 6 %        |

### Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | fermentis  |