

# Grain Wine

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **58**
- SRM **27.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (51.9%)	79 %	6
Grain	Strzegom Pilzneński	2 kg (26%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (13%)	79 %	10
Grain	Strzegom Karmel 300	0.3 kg (3.9%)	70 %	299
Grain	Special B Castle	0.2 kg (2.6%)	70 %	350
Grain	Special W	0.2 kg (2.6%)	70 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	30 g	60 min	15.8 %
Boil	East Kent Goldings	15 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Fining	łuska ryżowa	100 g	Mash	60 min