

# winko

- Gravity **24.6 BLG**
- ABV ---
- IBU **52**
- SRM **17.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	8 kg (69.6%)	79 %	6
Grain	Strzegom Bursztynowy	0.5 kg (4.3%)	70 %	49
Grain	Strzegom Karmel 30	0.5 kg (4.3%)	75 %	30
Grain	BESTMALZ - Best Melanoidin	0.5 kg (4.3%)	75 %	71
Grain	Strzegom Monachijski typ I	2 kg (17.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	50 g	15 min	6.5 %
Boil	Challenger	50 g	30 min	6.5 %
Boil	Challenger	50 g	60 min	6.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	23 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	Irish Moss	5 g	Boil	10 min
Flavor	Oak Chips	50 g	Secondary	21 day(s)