

# xWine

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- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **74**
- SRM **10.4**
- Style **American 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 **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	4.5 kg (58.4%)	80 %	7
Grain	Briess - Wheat Malt, White	1 kg (13%)	85 %	5
Grain	Oats, Flaked	0.5 kg (6.5%)	80 %	2
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (22.1%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	50 g	60 min	15 %
Boil	Citra	20 g	30 min	12 %
Boil	Citra	30 g	0 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
S-33	Wheat	Slant	500 ml	---

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech	5 g	Boil	15 min