

## #9 Slayer Wine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **110**
- SRM **18.8**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 4 kg (84.2%)   | 80 %  | 5   |
| Grain | Special B Castle     | 0.25 kg (5.3%) | 70 %  | 350 |
| Grain | golden ale           | 0.25 kg (5.3%) | --- % | 12  |
| Grain | Cara Gold            | 0.25 kg (5.3%) | 75 %  | 120 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Chinook    | 50 g   | 60 min | 13 %       |
| Boil    | Amarillo   | 50 g   | 0 min  | 9.5 %      |
| Boil    | Centennial | 50 g   | 5 min  | 10.5 %     |

### Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 350 ml | Fermentis  |

### Extras

| Type   | Name | Amount | Use for | Time   |
|--------|------|--------|---------|--------|
| Fining | mech | 5 g    | Boil    | 10 min |