

African Wine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **50**
- SRM **12.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

Steps

- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **30 min**

Mash step by step

- Heat up **24.3 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|-----|
| Grain | Pilzneński | 3.8 kg (46.9%) | 81 % | 4 |
| Grain | Golden Ale Strzegom | 2 kg (24.7%) | 80 % | 11 |
| Grain | Strzegom Monachijski typ II | 0.8 kg (9.9%) | 79 % | 22 |
| Grain | Carahell | 0.5 kg (6.2%) | 77 % | 26 |
| Grain | Caramunich® typ I | 0.5 kg (6.2%) | 73 % | 80 |
| Grain | Weyermann - Carapils | 0.5 kg (6.2%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | lunga | 20 g | 50 min | 10 % |
| Boil | Lublin (Lubelski) | 35 g | 30 min | 4 % |
| Aroma (end of boil) | XJA/436 | 50 g | 10 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 7.5 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|----------|
| Fining | Mech irlandzki | 3.75 g | Boil | 10 min |
| Flavor | Płatki z drzewa wiśniowego | 30 g | Secondary | 7 day(s) |