

B.Wine v.3

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **73**
- SRM **17.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **4 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **22.2 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27.9 liter(s)**

Steps

- Temp **66 C**, Time **1 min**
- Temp **62 C**, Time **119 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **70.7C**
- Add grains
- Keep mash **119 min** at **62C**
- Keep mash **1 min** at **66C**
- Sparge using **10.7 liter(s)** of **76C** water or to achieve **22.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (85.4%)	80 %	7
Grain	zakwaszający	0.2 kg (2.4%)	80 %	7
Grain	Special B Malt	0.5 kg (6.1%)	65.2 %	300
Grain	Abbey Castle	0.5 kg (6.1%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	25 g	60 min	13.2 %
Boil	Mosaic	17 g	50 min	12 %
Boil	Cascade	25 g	40 min	6 %
Boil	Simcoe	25 g	30 min	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	100 ml	fermentis