

## B-Wine

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- Gravity **24.1 BLG**
- ABV ---
- IBU **55**
- SRM **14.6**
- 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 **60 min**
- Evaporation rate **15 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **27 liter(s)**

### Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **20 min** at **72C**
- Sparge using **16.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (55.6%)	80 %	16
Grain	Strzegom Wiedeński	4 kg (44.4%)	79 %	10

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	7 %
Boil	Simcoe	25 g	30 min	13 %
Boil	Lublin (Lubelski)	25 g	40 min	4 %
Boil	Lublin (Lubelski)	25 g	15 min	4 %
Aroma (end of boil)	Simcoe	25 g	1 min	13 %
Dry Hop	Citra	50 g	5 day(s)	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US 05	Ale	Dry	11 g	Fermentis