

Barle wine do beczki

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **51**
- SRM **8.6**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **31.7 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **49 liter(s)**
- Total mash volume **63 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **49 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **45 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **-3.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------------|---------------|-------|-----|
| Grain | Maris Otter Crisp | 13 kg (92.9%) | 83 % | 6 |
| Grain | Cara Blonde - Castle Malting | 1 kg (7.1%) | 78 % | 20 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|-------|---------|-------------|
| Wyeast - London Ale III | Ale | Slant | 2000 ml | Wyeast Labs |