

# wine

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- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **29**
- SRM **13.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **5 %**
- Size with trub loss **8.4 liter(s)**
- Boil time **200 min**
- Evaporation rate **10 %/h**
- Boil size **12.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9.1 liter(s)**
- Total mash volume **12.1 liter(s)**

## Steps

- Temp **64 C**, Time **10 min**
- Temp **72 C**, Time **45 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **9.1 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **10 min** at **64C**
- Keep mash **45 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **12.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	0.73 kg (18.1%)	79 %	22
Grain	Briess - Pale Ale Malt	1.3 kg (32.3%)	80 %	7
Grain	Płatki owsiane	1 kg (24.8%)	60 %	3
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1 kg (24.8%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	25 g	30 min	3.8 %
Boil	Lublin (Lubelski)	25 g	20 min	3.8 %
Boil	Lublin (Lubelski)	20 g	15 min	3.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	6 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w koniaku	30 g	Secondary	10 day(s)
Water Agent	Sól	1 g	Boil	150 min

### Notes

- bardzo niskie nasycenie  
*Jul 4, 2023, 6:14 PM*