

## #9 Slayer Wine

---

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **110**
- SRM **18.8**

### Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **19 liter(s)**

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (84.2%)	80 %	5
Grain	Special B Castle	0.25 kg (5.3%)	70 %	350
Grain	golden ale	0.25 kg (5.3%)	--- %	12
Grain	Cara Gold	0.25 kg (5.3%)	75 %	120

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Amarillo	50 g	0 min	9.5 %
Boil	Centennial	50 g	5 min	10.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	350 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Fining	mech	5 g	Boil	10 min