

Grain Wine

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **58**
- SRM **27.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.1 liter(s)**
- Total mash volume **30.8 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (51.9%) | 79 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (26%) | 80 % | 4 |
| Grain | Strzegom Wiedeński | 1 kg (13%) | 79 % | 10 |
| Grain | Strzegom Karmel 300 | 0.3 kg (3.9%) | 70 % | 299 |
| Grain | Special B Castle | 0.2 kg (2.6%) | 70 % | 350 |
| Grain | Special W | 0.2 kg (2.6%) | 70 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 30 g | 60 min | 15.8 % |
| Boil | East Kent Goldings | 15 g | 15 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|---------|--------|
| Fining | łuska ryżowa | 100 g | Mash | 60 min |