

# MultiGrain Wine

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **63**
- SRM **6.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **8 %**
- Size with trub loss **12.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	2 kg (35.1%)	80 %	4
Grain	Pszeniczny	2 kg (35.1%)	85 %	4
Grain	Strzegom Wiedeński	0.5 kg (8.8%)	79 %	10
Grain	Strzegom Monachijski typ I	0.1 kg (1.8%)	79 %	13
Grain	Strzegom Monachijski typ II	0.1 kg (1.8%)	79 %	22
Grain	Płatki owsiane	1 kg (17.5%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Merkur(DE)	30 g	90 min	14 %
Boil	Marynka	10 g	90 min	7.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	70 ml	---

## Extras

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	5 g	Boil	15 min
Flavor	płatki dębowe amerykańskie + whisky	20 g	Secondary	30 day(s)

## Notes

- Zasymp z resztek słodów.  
Będzie dodatek płatków dębowych amerykańskich macerowanych albo w whisky albo w sherry.  
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