

Red Wine

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU ---
- SRM **15.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------|--------------|-------|-----|
| Grain | Bestmalz Red X | 5 kg (83.3%) | 79 % | 30 |
| Grain | Strzegom Wiedeński | 1 kg (16.7%) | 79 % | 10 |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------------|------|--------|--------|------------|
| WLP002 - English Ale Yeast | Ale | Liquid | 150 ml | White Labs |