

# 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*