

# Winko

---

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **95**
- SRM **18.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **1 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.3 liter(s)**
- Total mash volume **32.4 liter(s)**

## Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **24.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **23.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield  | EBC |
|-------|----------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 7 kg (86.4%)  | 80 %   | 7.5 |
| Grain | Žytni                | 0.7 kg (8.6%) | 85 %   | 8   |
| Grain | Caraaroma            | 0.2 kg (2.5%) | 78 %   | 400 |
| Grain | Special B Malt       | 0.2 kg (2.5%) | 65.2 % | 315 |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 100 g  | 60 min | 10 %       |
| Boil    | East Kent Goldings | 100 g  | 5 min  | 5.1 %      |