

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 % |