

winko

- Gravity **24.6 BLG**
- ABV ---
- IBU **52**
- SRM **17.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **34.5 liter(s)**
- Total mash volume **46 liter(s)**

Steps

- Temp **67 C**, Time **90 min**

Mash step by step

- Heat up **34.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 8 kg (69.6%) | 79 % | 6 |
| Grain | Strzegom Bursztynowy | 0.5 kg (4.3%) | 70 % | 49 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4.3%) | 75 % | 30 |
| Grain | BESTMALZ - Best Melanoidin | 0.5 kg (4.3%) | 75 % | 71 |
| Grain | Strzegom Monachijski typ I | 2 kg (17.4%) | 79 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 50 g | 15 min | 6.5 % |
| Boil | Challenger | 50 g | 30 min | 6.5 % |
| Boil | Challenger | 50 g | 60 min | 6.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale | Dry | 23 g | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|------------|------|-----------|-----------|
| Fining | Irish Moss | 5 g | Boil | 10 min |
| Flavor | Oak Chips | 50 g | Secondary | 21 day(s) |