

Wino

- Gravity **13.8 BLG**
- ABV **5.7 %**
- IBU **18**
- SRM **4.5**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **7 %**
- Size with trub loss **21.7 liter(s)**
- Boil time **70 min**
- Evaporation rate **9 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **22.8 liter(s)**
- Total mash volume **29.3 liter(s)**

Steps

- Temp **64 C**, Time **65 min**

Mash step by step

- Heat up **22.8 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **65 min** at **64C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|-------|-----|
| Grain | Pilsner (2 Row) Ger | 5 kg (76.9%) | 81 % | 4 |
| Grain | Briess - Pale Ale Malt | 1 kg (15.4%) | 80 % | 7 |
| Grain | Rice, Flaked | 0.5 kg (7.7%) | 70 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|----------|------------|
| Boil | Challenger | 10 g | 60 min | 7 % |
| Boil | Challenger | 10 g | 20 min | 7 % |
| Boil | Nelson Sauvín | 10 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 10 g | 5 min | 11 % |
| Dry Hop | Nelson Sauvín | 80 g | 4 day(s) | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------|------|--------|--------|-------------|
| Wyeast - London ESB Ale | Ale | Liquid | 100 ml | Wyeast Labs |