

# Bajer wine

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- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **52**
- SRM **16**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **10 %**
- Size with trub loss **12.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **21.3 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.8 kg (67.6%)	81 %	4
Grain	Strzegom Wiedeński	1.7 kg (23.9%)	79 %	10
Grain	Biscuit Malt	0.2 kg (2.8%)	79 %	45
Grain	Caramel/Crystal Malt - 40L	0.2 kg (2.8%)	74 %	79
Grain	Special B Malt	0.2 kg (2.8%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Aramis	30 g	40 min	5.5 %
Boil	Magnum	20 g	40 min	13.5 %
Aroma (end of boil)	Aramis	30 g	10 min	5.5 %
Whirlpool	Aramis	40 g	10 min	5.5 %