

## Bareilly Wine pół zasypu - druga część

- Gravity **15 BLG**
- ABV **6.2 %**
- IBU **61**
- SRM **1.4**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **64 C**, Time **40 min**
- Temp **70 C**, Time **30 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **18 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **40 min** at **64C**
- Keep mash **30 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **13.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	pół zasypu barely wine	5 kg (83.3%)	80 %	---
Grain	Viking Pale Ale malt	1 kg (16.7%)	80 %	5

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	20 g	60 min	14 %
Boil	Oktawia	30 g	30 min	9 %
Whirlpool	Izabela	20 g	20 min	5.8 %
Whirlpool	Zula	40 g	20 min	7 %
Dry Hop	Zula	100 g	3 day(s)	7 %
Dry Hop	Magnat	55 g	3 day(s)	14 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M66 Hophead Ale Yeast	Ale	Dry	10 g	---