

# Binko

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **65**
- SRM **17.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **48.4 liter(s)**

## Steps

- Temp **71 C**, Time **70 min**
- Temp **50 C**, Time **3 min**

## Mash step by step

- Heat up **36.3 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **3 min** at **50C**
- Keep mash **70 min** at **71C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Special B Malt	0.3 kg (2.5%)	65.2 %	160
Grain	Weyermann - Vienna Malt	1 kg (8.3%)	81 %	8
Grain	Munich Malt	1 kg (8.3%)	80 %	18
Grain	Pale Malt (2 Row) Bel	5 kg (41.3%)	80 %	6
Grain	Wheat, Flaked	0.5 kg (4.1%)	77 %	4
Grain	Simpsons - Golden Naked Oats	3 kg (24.8%)	73 %	20
Grain	Simpsons - Crystal Extra Dark	0.4 kg (3.3%)	74 %	160
Grain	Oats, Flaked	0.5 kg (4.1%)	80 %	2
Grain	Abbey Malt Weyermann	0.2 kg (1.7%)	75 %	45
Grain	Aromatic Malt	0.2 kg (1.7%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northdown	70 g	60 min	8.2 %
Boil	Target	50 g	60 min	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Lager	Liquid	125 ml	---