

# Multigrain Wine

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **99**
- SRM **10.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **16.9 liter(s)**
- Total mash volume **23.7 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **16.9 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **1 min** at **78C**
- Sparge using **5.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	1.1 kg (16.2%)	80 %	5
Grain	Żytni	0.4 kg (5.9%)	85 %	8
Grain	Pszeniczny	1.27 kg (18.8%)	85 %	4
Grain	Strzegom Wiedeński	1.4 kg (20.7%)	79 %	10
Grain	Melanoiden Malt	0.2 kg (3%)	80 %	39
Grain	Amber Malt	0.3 kg (4.4%)	75 %	43
Grain	Jęczmień niesłodowany	0.4 kg (5.9%)	75 %	2
Grain	Płatki orkiszowe	0.8 kg (11.8%)	80 %	4
Grain	Rye, Flaked	0.4 kg (5.9%)	78.3 %	4
Grain	Strzegom Monachijski typ I	0.5 kg (7.4%)	79 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Warrior	50 g	90 min	15.5 %
Boil	Sybilla	30 g	15 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Platki dębowe amerykańskie średnio opiekane macerowane w JD	40 g	Secondary	21 day(s)