

# SAISONWHEATWINE

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- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **38**
- SRM **8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **25.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **69 C**, Time **90 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **90 min** at **69C**
- Keep mash **10 min** at **74C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **25.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny Steinbach	5 kg (51%)	85 %	4
Grain	Melanoiden Malt	0.2 kg (2%)	80 %	39
Grain	Simpsons - Crystal Rye	0.1 kg (1%)	73 %	177
Liquid Extract	Honey	0.4 kg (4.1%)	75 %	2
Sugar	Candi Sugar, Clear	1.1 kg (11.2%)	78.3 %	2
Grain	Castle Malting - Pilszeński 6-rzędowy	3 kg (30.6%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Bramling Cross	50 g	60 min	6 %
Boil	East Kent Goldings	50 g	60 min	5.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Belle Saison	Ale	Dry	11 g	Danstar

Danstar - Belle Saison	Ale	Slant	200 ml	Danstar
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### Extras

Type	Name	Amount	Use for	Time
Spice	Curacao	40 g	Boil	10 min