

# Wine

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- Gravity **22.2 BLG**
- ABV ---
- IBU ---
- SRM **17**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **28.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **75.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **14.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	7 kg (82.4%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (5.9%)	75 %	150
Grain	Pszeniczny	0.5 kg (5.9%)	85 %	4
Grain	Strzegom Bursztynowy	0.5 kg (5.9%)	70 %	49