

# Winy Wine

- Gravity **23.3 BLG**
- ABV ---
- IBU **70**
- SRM **9.9**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.5 liter(s)**
- Total mash volume **18 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (44.4%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (44.4%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (11.1%)	75 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Cascade	30 g	20 min	7 %
Boil	Dana	30 g	60 min	10.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	11.5 g	Fermentis Division of S.I.Lesaffre

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	15 min
Flavor	Płatki Bourbon	20 g	Secondary	10 day(s)