

Mocny Bourbon

- Gravity **24.2 BLG**
- ABV ---
- IBU **66**
- SRM **14.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Acid Malt	0.05 kg (0.4%)	58.7 %	6
Grain	Caraamber	0.5 kg (4.4%)	75 %	59
Grain	Corn, Flaked	2 kg (17.6%)	80 %	2
Sugar	Cane (Beet) Sugar	0.5 kg (4.4%)	100 %	0
Grain	Viking Pale Ale malt	7 kg (61.7%)	80 %	5
Grain	Acid Malt	0.05 kg (0.4%)	58.7 %	6
Grain	Caraaroma	0.25 kg (2.2%)	78 %	400
Grain	Carahell	1 kg (8.8%)	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10.5 %
Boil	Lublin (Lubelski)	30 g	15 min	4 %
Boil	Chinook	25 g	90 min	13 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Flavor	Kostki dębowe	30 g	Secondary	180 day(s)
Flavor	Bourbon 150 ml	200 g	Secondary	2 day(s)
Fining	mech	10 g	Boil	5 min

Notes

- Zrobić kleik z płatków.
Mar 16, 2017, 1:28 PM