

## 3 1

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **53**
- SRM **16.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **22.5 liter(s)** of strike water to **77.6C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **10.3 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (22.2%)	79 %	6
Grain	Weyermann pszeniczny jasny	2 kg (22.2%)	80 %	6
Grain	Żytni	2 kg (22.2%)	85 %	8
Grain	Strzegom Monachijski typ I	1 kg (11.1%)	79 %	16
Grain	Strzegom Karmel 150	1 kg (11.1%)	75 %	150
Grain	Płatki owsiane	1 kg (11.1%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Motueka	20 g	10 min	7 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	1 ml	Fermentis