

## Baryłka mocy vol.2

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **56**
- SRM **20.4**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **10 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **100 min**
- Evaporation rate **15 %/h**
- Boil size **20.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

### Steps

- Temp **50 C**, Time **20 min**
- Temp **65 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **25.2 liter(s)** of strike water to **55C**
- Add grains
- Keep mash **20 min** at **50C**
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **20.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód jęczmienny Pale Ale Weyermann	4 kg (47.6%)	80 %	5
Grain	Melanoiden Malt	2 kg (23.8%)	80 %	40
Grain	Słód jęczmienny Pilzneński Weyermann	1 kg (11.9%)	80 %	4
Grain	Carabelge	0.5 kg (6%)	80 %	30
Grain	Karmelowy Jasny	0.5 kg (6%)	75 %	50
Grain	Słód jęczmienny Carabohemian Weyermann	0.4 kg (4.8%)	75 %	200

### Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Fuggles	50 g	10 min	4.5 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Challenger	50 g	60 min	8.3 %

### Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Mangrove Jack's M12 Voss Kveik	Ale	Slant	300 ml	Mangrove Jack's