

Delikatna Zamieć

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **67**
- SRM **9.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **68C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Pilzneński | 4 kg (32%) | 81 % | 4 |
| Grain | Viking Pale Ale malt | 6.5 kg (52%) | 80 % | 5 |
| Grain | Monachijski | 2 kg (16%) | 80 % | 16 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------------|--------|-----------|------------|
| Boil | Nelson Sauvín | 15 g | 60 min | 11 % |
| Boil | Nelson Sauvín | 30 g | 15 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 10 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 5 min | 11 % |
| Boil | Nelson Sauvín | 15 g | 1 min | 11 % |
| Boil | Motueka | 15 g | 15 min | 7 % |
| Boil | Motueka | 15 g | 10 min | 7 % |
| Boil | Motueka | 15 g | 5 min | 7 % |
| Boil | Motueka | 15 g | 1 min | 7 % |
| Boil | Vic Secret | 30 g | 60 min | 16.3 % |
| Boil | Vic Secret | 20 g | 20 min | 16.3 % |
| Dry Hop | Nelson Sauvín | 50 g | 14 day(s) | 11 % |

| | | | | |
|---------|---------|------|-----------|-----|
| Dry Hop | Motueka | 60 g | 14 day(s) | 7 % |
|---------|---------|------|-----------|-----|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|-------|------|--------|------------|
| US05 | Lager | Dry | 30 g | --- |
| Ferm EzFerm | Wine | Dry | 10 g | --- |

Wystartować parę dni przed użyciem (z pożywką), wlać po 14 dniach fermentacji.

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|---------|--------|
| Fining | mech irlandzki | 4 g | Boil | 15 min |

Notes

- Wysładzenie złać do osobnego zbiornika, postuży do Zeszłorocznego Śniegu
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