

# Devils Blood

- Gravity **19.8 BLG**
- ABV **8.7 %**
- IBU **39**
- SRM **16.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **25.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.6 liter(s)**

## Steps

- Temp **70 C**, Time **90 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **80.4C**
- Add grains
- Keep mash **90 min** at **70C**
- Sparge using **13.9 liter(s)** of **76C** water or to achieve **25.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting Whisky Nature	6 kg (71.4%)	85 %	4
Grain	Płatki żytnie	0.8 kg (9.5%)	85 %	3
Grain	Brown Malt (British Chocolate)	0.5 kg (6%)	70 %	128
Grain	Weyermann - Carared	1 kg (11.9%)	75 %	45
Grain	Strzegom pszenica prażona	0.1 kg (1.2%)	70 %	1000

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	20 g	60 min	13.5 %
Boil	Magnum	25 g	20 min	13.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.5 g	Safale

## Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
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