

Dodatek

- Gravity **29.6 BLG**
- ABV ---
- IBU **42**
- SRM **12.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

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

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------|--------------|-------|-----|
| Grain | Pilzneński | 2 kg (66.7%) | 81 % | 4 |
| Grain | Carahell | 1 kg (33.3%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 10 g | 60 min | 10 % |
| Boil | Lublin (Lubelski) | 20 g | 60 min | 4 % |