

# Lykantrop

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **104**
- SRM **11.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.6 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **50 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **50 min** at **72C**
- Sparge using **7.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (83.3%)	79 %	6
Grain	Strzegom Monachijski typ I	1 kg (8.3%)	79 %	22
Grain	Karmelowy Czerwony	1 kg (8.3%)	75 %	59

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Waimea	50 g	50 min	17 %
Boil	Columbus/Tomahawk/Zeus	50 g	45 min	15.5 %
Boil	Lemon drop	100 g	0 min	4.6 %
Boil	Apollo	50 g	10 min	17 %
Boil	Waimea	50 g	0 min	17 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	100 ml	FM