

MAŻGLATE

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **54**
- SRM **13.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|-------|-----|
| Grain | Żytni Strzegom | 2.4 kg (40%) | 85 % | 8 |
| Grain | Strzegom Pilzneński | 2.4 kg (40%) | 80 % | 4 |
| Grain | Słód owsiany Fawcett | 0.9 kg (15%) | 61 % | 5 |
| Grain | Simpsons - Crystal Rye | 0.3 kg (5%) | 73 % | 177 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 35 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------|------|--------|--------|-------------|
| Wyeast - American Ale II | Ale | Liquid | 150 ml | Wyeast Labs |