

Mocny Bourbon

- Gravity **24.2 BLG**
- ABV ---
- IBU **66**
- SRM **14.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **41.2 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **30.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Acid Malt | 0.05 kg (0.4%) | 58.7 % | 6 |
| Grain | Caraamber | 0.5 kg (4.4%) | 75 % | 59 |
| Grain | Corn, Flaked | 2 kg (17.6%) | 80 % | 2 |
| Sugar | Cane (Beet) Sugar | 0.5 kg (4.4%) | 100 % | 0 |
| Grain | Viking Pale Ale malt | 7 kg (61.7%) | 80 % | 5 |
| Grain | Acid Malt | 0.05 kg (0.4%) | 58.7 % | 6 |
| Grain | Caraaroma | 0.25 kg (2.2%) | 78 % | 400 |
| Grain | Carahell | 1 kg (8.8%) | 77 % | 26 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 50 g | 90 min | 10.5 % |
| Boil | Lublin (Lubelski) | 30 g | 15 min | 4 % |
| Boil | Chinook | 25 g | 90 min | 13 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 300 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|------------|
| Flavor | Kostki dębowe | 30 g | Secondary | 180 day(s) |
| Flavor | Bourbon 150 ml | 200 g | Secondary | 2 day(s) |
| Fining | mech | 10 g | Boil | 5 min |

Notes

- Zrobić kleik z płatków.
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