

Wygrzew #2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **141**
- SRM **18.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale MARIS OTTER	5 kg (65.8%)	80 %	6
Grain	Crystal II 200	0.3 kg (3.9%)	71 %	200
Grain	Special B Castlemalting	0.3 kg (3.9%)	77 %	300
Grain	Płatki owsiane	0.4 kg (5.3%)	85 %	3
Grain	Płatki pszeniczne	0.4 kg (5.3%)	85 %	3
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (15.8%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	70 min	15.5 %
Boil	Warrior	50 g	70 min	15.5 %
Dry Hop	Amarillo	50 g	5 day(s)	9.5 %
Dry Hop	Chinook	50 g	5 day(s)	13 %
Dry Hop	Citra	50 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
------	------	------	--------	------------

Safale S-04	Ale	Dry	11 g	Fermentis
-------------	-----	-----	------	-----------

Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe Bourbon	50 g	Secondary	14 day(s)