Szkapa na sterydach

- Gravity **19.8 BLG**
- ABV **---**
- IBU **56**
- SRM **34.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6.4 kg *(75.7%)*	80 %	5
Grain	Caraaroma	1 kg *(11.8%)*	78 %	400
Grain	Pszeniczny	1 kg *(11.8%)*	85 %	4
Grain	Acid Malt	0.05 kg *(0.6%)*	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Palisade	20 g	15 min	7.5 %
Boil	Ella (AUS)	40 g	60 min	14.6 %
Dry Hop	Ella (AUS)	60 g	7 day(s)	14.6 %
Dry Hop	Palisade	30 g	7 day(s)	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	20 g	majtki z drutu

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.