

# 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         |