

ABW

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **94**
- SRM **19.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **50 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.5 liter(s)**
- Total mash volume **43.4 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **64 C**, Time **60 min**

Mash step by step

- Heat up **32.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **64C**
- Sparge using **-6.5 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	5 kg (46.1%)	80 %	4
Grain	Viking Pale Ale malt	2 kg (18.4%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (18.4%)	79 %	16
Grain	Pszeniczny	1.3 kg (12%)	85 %	4
Grain	Strzegom Karmel 150	0.45 kg (4.1%)	75 %	150
Grain	Special X	0.1 kg (0.9%)	79 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	75 g	60 min	13.2 %
Whirlpool	Mosaic	50 g	0 min	10 %
Whirlpool	Equinox	50 g	0 min	13.1 %
Dry Hop	Citra	30 g	2 day(s)	12 %
Dry Hop	Mosaic	30 g	2 day(s)	10 %
Dry Hop	Equinox	30 g	2 day(s)	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale	Ale	Liquid	500 ml	Wyeast Labs

Notes

- Zacieranie na dwa razy. Najpierw połowa słodu 1h. Potem 1h druga część, i wysładzanie z tej części. 20L -> wody do zacierania. Z tych 20L w ziarnie zostanie 16L. W tym zacieramy drugą część. Po zacieraniu drugiej części zostanie 12L, wysładzać będziemy do 16L. Oczekiwane ~30BLG.
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