Luj Konkursowy

- Gravity **21.1 BLG**
- ABV **---**
- IBU **47**
- SRM **13.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **100 min**
- Evaporation rate **10 %/h**
- Boil size **26.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **5 min** at **77C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **26.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Maris Otter Crisp	6 kg *(75%)*	83 %	6
Grain	Weyermann - Carawheat	1 kg *(12.5%)*	77 %	97
Grain	BESTMALZ - Best Melanoidin	0.5 kg *(6.3%)*	75 %	71
Grain	Weyermann - Acidulated Malt1	0.5 kg *(6.3%)*	80 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	5.6 %
Boil	East Kent Goldings	20 g	15 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
brettanomyces trois vrai	Ale	Slant	1000 ml	white labs

Extras

Type	Name	Amount	Use for	Time

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

Fining	Mech Irlandzki	4 g	Boil	15 min