

Whiskey #2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU ---
- SRM **4.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **40 liter(s)**
- Trub loss **5 %**
- Size with trub loss **44 liter(s)**
- Boil time **0 min**
- Evaporation rate **10 %/h**
- Boil size --- **liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **60 liter(s)**
- Total mash volume **80 liter(s)**

Steps

- Temp **90 C**, Time **1 min**
- Temp **80 C**, Time **30 min**
- Temp **65 C**, Time **60 min**

Mash step by step

- Heat up **60 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **30 min** at **80C**
- Keep mash **1 min** at **90C**
- Sparge using **-40 liter(s)** of **76C** water

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Jęczmień niesłodowany	20 kg (100%)	75 %	2