

# Barlej ze Zgonia

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **60**
- SRM **21.3**
- 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 **240 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 10 kg (80.6%)  | 80 %  | 5   |
| Grain          | Strzegom Karmel 300        | 0.7 kg (5.6%)  | 70 %  | 299 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (13.7%) | 80 %  | 45  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 100 g  | 60 min | 11 %       |

## Notes

- Gotowanie na gazie, wysłodzić do 40l  
*Sep 18, 2022, 10:50 PM*