Dodatek

- Gravity **29.6 BLG**
- ABV **---**
- IBU **42**
- SRM **12.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **5 liter(s)**
- Trub loss **0 %**
- Size with trub loss **5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **6.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **9 liter(s)**
- Total mash volume **12 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **6.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2 kg *(66.7%)*	81 %	4
Grain	Carahell	1 kg *(33.3%)*	77 %	26

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	10 g	60 min	10 %
Boil	Lublin (Lubelski)	20 g	60 min	4 %