MAŹGLATE

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **54**
- SRM **13.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **62 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **1.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Żytni Strzegom	2.4 kg *(40%)*	85 %	8
Grain	Strzegom Pilzneński	2.4 kg *(40%)*	80 %	4
Grain	Słód owsiany Fawcett	0.9 kg *(15%)*	61 %	5
Grain	Simpsons - Crystal Rye	0.3 kg *(5%)*	73 %	177

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Liquid	150 ml	Wyeast Labs