NA LEGALU

- Gravity **23.5 BLG**
- ABV **---**
- IBU **106**
- SRM **12**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **26.1 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.3 liter(s)**
- Total mash volume **33.7 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **25.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.2 liter(s)** of **76C** water or to achieve **26.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.5 kg *(53.4%)*	79 %	6
Grain	Strzegom Pilzneński	3.5 kg *(41.6%)*	80 %	4
Grain	Strzegom Bursztynowy	0.2 kg *(2.4%)*	70 %	49
Grain	Fawcett - Crystal	0.22 kg *(2.6%)*	70 %	160

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	70 g	60 min	11.5 %
Boil	Simcoe	25 g	25 min	11.4 %
Boil	Chinook	25 g	25 min	11.2 %
Aroma (end of boil)	Motueka	25 g	5 min	8 %
Aroma (end of boil)	Simcoe	25 g	5 min	11.4 %
Aroma (end of boil)	Chinook	25 g	5 min	11.2 %
Whirlpool	Motueka	25 g	0 min	8 %
Whirlpool	Simcoe	25 g	0 min	11.4 %
Whirlpool	Chinook	25 g	0 min	11.2 %
Dry Hop	Motueka	50 g	5 day(s)	8 %

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

Dry Hop	Simcoe	25 g	5 day(s)	11.4 %
Dry Hop	Chinook	25 g	5 day(s)	11.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	300 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	15 g	Boil	15 min