

Sądecki Bartnik Braggot with sultan raisins macerated in Havana Club Rum 7 anos

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **17**
- SRM **26.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	6 kg (55.8%)	81 %	4
Grain	Cara Gold Castlemalting	0.5 kg (4.7%)	78 %	120
Grain	Weyermann - Carafa III special	0.25 kg (2.3%)	70 %	1300
Liquid Extract	Miód Wielkowiadowy	2 kg (18.6%)	76 %	---
Liquid Extract	Miód spadziowy	1 kg (9.3%)	73 %	---
Sugar	Muscovado cukier	0.5 kg (4.7%)	--- %	---
Sugar	cukry proste z rodzynek i żurawiny	0.5 kg (4.7%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	70 g	90 min	4 %
Aroma (end of boil)	Lublin (Lubelski)	30 g	5 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
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WLP099 - Super High Gravity Ale Yeast	Ale	Slant	1700 ml	White Labs
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Extras

Type	Name	Amount	Use for	Time
Flavor	rodzynki macerowane w rumie Havana Club 7 anos	650 g	Secondary	90 day(s)
Other	Miód	3000 g	Boil	15 min
Fining	whirfloc	2.5 g	Boil	15 min
Flavor	żurawina macerowana w rumie Havana Club 7 Anos	300 g	Secondary	90 day(s)

Notes

- 1. Drożdże: starter 0,5L 48h + 0.5L- 48h + 0.7L - 48h
 - 2. miód na ostatnie 15 min gotowania (gotowanie może się wydłużyć, gdyż spadnie temperatura)
 - 3. Rodzynki i żurawina dodane na cichą
 - 4. Whirfloc na ostatnie 10 min gotowania
- Nov 17, 2020, 10:14 PM