

ABW

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **69**
- SRM **8.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|-----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6 kg (82.2%) | 75 % | 5 |
| Grain | Strzegom Pilznieński | 0.75 kg (10.3%) | 75 % | 4 |
| Grain | Caramel/Crystal Malt - 30L | 0.2 kg (2.7%) | 75 % | 59 |
| Grain | Castle Malting - Pilznieński 6-rzędowy | 0.25 kg (3.4%) | 80 % | 5 |
| Grain | Acid Malt | 0.1 kg (1.4%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|--------|------------|
| Boil | Warrior | 20 g | 60 min | 15.5 % |
| Boil | Citra | 15 g | 60 min | 12 % |
| Boil | Mosaic | 15 g | 15 min | 10 % |
| Boil | Warrior | 15 g | 15 min | 15.5 % |
| Aroma (end of boil) | Warrior | 15 g | 0 min | 15.5 % |
| Aroma (end of boil) | Mosaic | 30 g | 0 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-------|-----|-------|--------|-----|
| us-05 | Ale | Slant | 180 ml | --- |
|-------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------------|--------|-----------|-----------|
| Spice | Kostki dębowe po burbonie | 20 g | Secondary | 14 day(s) |
| Fining | whirfloc | 1 g | Boil | 10 min |
| Water Agent | gips piwowarski | 4 g | Mash | 90 min |

Notes

- Brzeczka nastawna ok. 10 l - 25 BLG z dodatkiem wody mineralnej ok. 0,7 l. Po przelaniu trochę osadów białkowych i chmielowych.
Mniejsza wydajność z zacierania niż zaplanowana.

Drożdże (gęstwa) zadane w temperaturze ok 15 stopni w pudle fermentacyjnym.

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