

Barggot

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **7.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------|----------------|-------|-----|
| Grain | Pilzneński | 2.9 kg (59.2%) | 81 % | 4 |
| Grain | Biscuit Malt | 0.5 kg (10.2%) | 79 % | 45 |
| Grain | słód gryczany | 0.5 kg (10.2%) | 79 % | 20 |
| Grain | Żytni | 0.5 kg (10.2%) | 85 % | 8 |
| Grain | Pszeniczny | 0.5 kg (10.2%) | 85 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil | hallertauer taurus | 20 g | 60 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 200 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------|---------------|--------|---------|--------|
| Other | miód gryczany | 2000 g | Boil | 20 min |

| | | | | |
|-------|---------------|--------|---------|-----------|
| Other | miód gryczany | 1000 g | Primary | 14 day(s) |
|-------|---------------|--------|---------|-----------|

Notes

- 2 kg miodu dodane na ostatnie 20 minut gotowania.
1 kg tuż przed fermentacja burzliwą
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