

Earthquake

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **37**
- SRM **9.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|----------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (48.1%) | 80 % | 5 |
| Grain | Weyermann - Carared | 0.5 kg (9.6%) | 75 % | 45 |
| Grain | Weyermann - Carapils | 0.15 kg (2.9%) | 78 % | 4 |
| Grain | Strzegom Pilzniejszy | 0.5 kg (9.6%) | 80 % | 4 |
| Grain | Abbey Malt Weyermann | 0.25 kg (4.8%) | 75 % | 45 |
| Grain | Weyermann pszeniczny jasny | 0.5 kg (9.6%) | 80 % | 5 |
| Dry Extract | WES ekstrakt słodowy jasny | 0.8 kg (15.4%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Challenger | 20 g | 60 min | 7 % |
| Boil | Fuggles | 20 g | 60 min | 4.5 % |
| Aroma (end of boil) | Challenger | 5 g | 15 min | 7 % |
| Aroma (end of boil) | Fuggles | 15 g | 15 min | 4.5 % |
| Aroma (end of boil) | Challenger | 5 g | 5 min | 7 % |

| | | | | |
|---------------------|---------|------|-------|-------|
| Aroma (end of boil) | Fuggles | 15 g | 5 min | 4.5 % |
|---------------------|---------|------|-------|-------|

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------------------|--------|-----------|-----------|
| Flavor | Płatki macerowane w porto | 250 g | Secondary | 14 day(s) |