

# Grubas z Ameryki lvl2

- Gravity **32 BLG**
- ABV **16.3 %**
- IBU **72**
- SRM **26.3**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **35.7 liter(s)**
- Total mash volume **47.6 liter(s)**

## Steps

- Temp **62 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.7 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **5 min** at **78C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	11 kg (81.5%)	80 %	5
Grain	Special B Malt	0.3 kg (2.2%)	65.2 %	315
Grain	Płatki owsiane	0.4 kg (3%)	60 %	3
Grain	Strzegom Barwiący	0.2 kg (1.5%)	68 %	1300
Liquid Extract	WES ekstrakt słodowy jasny	1.6 kg (11.9%)	80 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	30 g	80 min	17 %
Boil	lunga	80 g	80 min	11 %
Whirlpool	Mix Ameryki	150 g	20 min	1 %