

# Misiek ziomal

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **34**
- SRM **11.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **13.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **11.7 liter(s)**
- Total mash volume **17.5 liter(s)**

## Steps

- Temp **75 C**, Time **60 min**

## Mash step by step

- Heat up **11.7 liter(s)** of strike water to **88.8C**
- Add grains
- Keep mash **60 min** at **75C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **13.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pszeniczny	3 kg (48.8%)	85 %	4
Grain	Pale Malt (2 Row) UK	2.5 kg (40.7%)	78 %	6
Grain	Caramunich® typ I	0.35 kg (5.7%)	73 %	80
Liquid Extract	Miód sztuczny	0.3 kg (4.9%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Hallertau Blanc	20 g	60 min	11 %
Aroma (end of boil)	Hallertau Blanc	15 g	5 min	11 %
Whirlpool	Hallertau Blanc	15 g	5 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Brewferm Blanche	Wheat	Slant	200 ml	Brewferm

## Extras

Type	Name	Amount	Use for	Time
Herb	goździki 2 szt	2 g	Boil	5 min