

Sądecki Bartnik Braggot with sultan raisins macerated in Havana Club Rum 7 anos

- Gravity **33.5 BLG**
- ABV **17.3 %**
- IBU **17**
- SRM **26.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **21.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **18.2 liter(s)**
- Total mash volume **25 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **18.2 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **9.8 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|------------------------------------|----------------|-------|------|
| Grain | Pilzneński | 6 kg (55.8%) | 81 % | 4 |
| Grain | Cara Gold Castlemalting | 0.5 kg (4.7%) | 78 % | 120 |
| Grain | Weyermann - Carafa III special | 0.25 kg (2.3%) | 70 % | 1300 |
| Liquid Extract | Miód Wielkowiatory | 2 kg (18.6%) | 76 % | --- |
| Liquid Extract | Miód spadziowy | 1 kg (9.3%) | 73 % | --- |
| Sugar | Muscovado cukier | 0.5 kg (4.7%) | --- % | --- |
| Sugar | cukry proste z rodzynek i żurawiny | 0.5 kg (4.7%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 70 g | 90 min | 4 % |
| Aroma (end of boil) | Lublin (Lubelski) | 30 g | 5 min | 4 % |

Yeasts

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

| | | | | |
|---------------------------------------|-----|-------|---------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 1700 ml | White Labs |
|---------------------------------------|-----|-------|---------|------------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|--|--------|-----------|-----------|
| Flavor | rodzynki macerowane w rumie Havana Club 7 anos | 650 g | Secondary | 90 day(s) |
| Other | Miód | 3000 g | Boil | 15 min |
| Fining | whirfloc | 2.5 g | Boil | 15 min |
| Flavor | żurawina macerowana w rumie Havana Club 7 Anos | 300 g | Secondary | 90 day(s) |

Notes

- 1. Drożdże: starter 0,5L 48h + 0.5L- 48h + 0.7L - 48h
 - 2. miód na ostatnie 15 min gotowania (gotowanie może się wydłużyć, gdyż spadnie temperatura)
 - 3. Rodzynki i żurawina dodane na cichą
 - 4. Whirfloc na ostatnie 10 min gotowania
- Nov 17, 2020, 10:14 PM*