

# Vraggot Trzy Baryłki

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **40**
- SRM **9.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **48 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount          | Yield | EBC |
|----------------|----------------------------|-----------------|-------|-----|
| Grain          | Viking Pale Ale malt       | 3.5 kg (31.9%)  | 80 %  | 5   |
| Grain          | Strzegom Monachijski typ I | 2 kg (18.2%)    | 79 %  | 16  |
| Grain          | Weyermann - Carapils       | 0.5 kg (4.6%)   | 78 %  | 4   |
| Grain          | red ale viking             | 0.5 kg (4.6%)   | 75 %  | 70  |
| Liquid Extract | Honey                      | 4.46 kg (40.7%) | 75 %  | 2   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | lunga              | 20 g   | 60 min | 10 %       |
| Boil    | East Kent Goldings | 20 g   | 60 min | 5 %        |
| Boil    | East Kent Goldings | 20 g   | 30 min | 5 %        |
| Boil    | lunga              | 30 g   | 20 min | 10 %       |
| Boil    | East Kent Goldings | 10 g   | 10 min | 5 %        |