

wędzone BA

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **110**
- SRM **17.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------------------|---------------|-------|-----|
| Grain | Słód Wędzony Bukiem Steinbach | 3 kg (37.5%) | 80 % | 5 |
| Grain | Wędzony whisky (mocny) 30-45 ppm castle | 2 kg (25%) | 85 % | 4 |
| Grain | Monachijski | 2 kg (25%) | 80 % | 16 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |
| Grain | Viking Cookie Malt | 0.5 kg (6.3%) | 78 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Denali | 100 g | 15 min | 14 % |