

## Double vision maker

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- Gravity **23.9 BLG**
- ABV ---
- IBU **120**
- SRM **9.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.83 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **34 liter(s)**

### Steps

- Temp **64 C**, Time **75 min**

### Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type  | Name               | Amount        | Yield | EBC |
|-------|--------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale  | 10 kg (83.3%) | 79 %  | 6   |
| Grain | Strzegom Wiedeński | 2 kg (16.7%)  | 79 %  | 10  |

### Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Simcoe | 50 g   | 90 min | 13.2 %     |
| Boil    | Simcoe | 50 g   | 70 min | 13.2 %     |
| Boil    | Simcoe | 50 g   | 60 min | 13.2 %     |
| Boil    | Simcoe | 50 g   | 50 min | 13.5 %     |

### Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-05 | Ale  | Dry  | 11.5 g | Safale     |