

# Łit Łajn

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **61**
- SRM **8.6**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **21.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **33.3 liter(s)**
- Total mash volume **40.7 liter(s)**

## Steps

- Temp **66.7 C**, Time **120 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **33.3 liter(s)** of strike water to **71.9C**
- Add grains
- Keep mash **120 min** at **66.7C**
- Keep mash **30 min** at **72C**
- Keep mash **15 min** at **76C**
- Sparge using **-4.7 liter(s)** of **76C** water or to achieve **21.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	4.9 kg (66.2%)	81 %	6
Grain	Pilzneński	2 kg (27%)	81 %	4
Grain	Biscuit Malt	0.25 kg (3.4%)	79 %	50
Grain	Aromatic Malt	0.25 kg (3.4%)	78 %	51

## Hops

Use for	Name	Amount	Time	Alpha acid
First Wort	Marynka	50 g	90 min	9.2 %
Boil	Cascade	30 g	20 min	4.5 %
Boil	Cascade	35 g	5 min	4.5 %
Aroma (end of boil)	Cascade	35 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP090 - San Diego Super Yeast	Ale	Liquid	200 ml	White Labs