

# Mocny Bourbon

- Gravity **24.2 BLG**
- ABV ---
- IBU **66**
- SRM **14.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **7 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **30.4 liter(s)**
- Total mash volume **41.2 liter(s)**

## Steps

- Temp **67 C**, Time **80 min**

## Mash step by step

- Heat up **30.4 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **12.7 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Acid Malt            | 0.05 kg (0.4%) | 58.7 % | 6   |
| Grain | Caraamber            | 0.5 kg (4.4%)  | 75 %   | 59  |
| Grain | Corn, Flaked         | 2 kg (17.6%)   | 80 %   | 2   |
| Sugar | Cane (Beet) Sugar    | 0.5 kg (4.4%)  | 100 %  | 0   |
| Grain | Viking Pale Ale malt | 7 kg (61.7%)   | 80 %   | 5   |
| Grain | Acid Malt            | 0.05 kg (0.4%) | 58.7 % | 6   |
| Grain | Caraaroma            | 0.25 kg (2.2%) | 78 %   | 400 |
| Grain | Carahell             | 1 kg (8.8%)    | 77 %   | 26  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Marynka           | 50 g   | 90 min | 10.5 %     |
| Boil    | Lublin (Lubelski) | 30 g   | 15 min | 4 %        |
| Boil    | Chinook           | 25 g   | 90 min | 13 %       |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 300 ml | Safale     |

## Extras

| Type   | Name           | Amount | Use for   | Time       |
|--------|----------------|--------|-----------|------------|
| Flavor | Kostki dębowe  | 30 g   | Secondary | 180 day(s) |
| Flavor | Bourbon 150 ml | 200 g  | Secondary | 2 day(s)   |
| Fining | mech           | 10 g   | Boil      | 5 min      |

## Notes

- Zrobić kleik z płatków.  
*Mar 16, 2017, 1:28 PM*