

MS5

- Gravity **28.9 BLG**
- ABV ---
- IBU **98**
- SRM **34.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **2.7 liter(s)** of **76C** water or to achieve **19.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (48.8%)	85 %	7
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16
Grain	Casle Malting Whisky Nature	1 kg (12.2%)	85 %	4
Grain	Weyermann - Carapils	0.7 kg (8.5%)	78 %	4
Grain	Weyermann - Caraamber	0.5 kg (6.1%)	75 %	65
Grain	Caraaroma	0.5 kg (6.1%)	78 %	400
Grain	Biscuit Malt	0.5 kg (6.1%)	79 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	Amarillo	20 g	30 min	9.5 %
Boil	Simcoe	20 g	30 min	13.2 %
Boil	Citra	20 g	30 min	12 %
Aroma (end of boil)	Amarillo	20 g	10 min	9.5 %

Aroma (end of boil)	Simcoe	20 g	10 min	13.2 %
Aroma (end of boil)	Citra	20 g	10 min	12 %
Dry Hop	Amarillo	40 g	4 day(s)	9.5 %
Dry Hop	Citra	40 g	4 day(s)	12 %
Dry Hop	Simcoe	40 g	4 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	22.5 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe burbon	375 g	Secondary	14 day(s)

Notes

- Whisky wędzony torfem
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