

Myśliwy

- Gravity **25.4 BLG**
- ABV ---
- IBU **101**
- SRM **12.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **31.6 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **30.9 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **73 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **30.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **15 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **12.6 liter(s)** of **76C** water or to achieve **31.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 4 kg (33.6%) | 79 % | 6 |
| Grain | Smoked Malt Bestmaltz | 6 kg (50.4%) | 80 % | 5 |
| Grain | Caramel Pils Bestmalz | 0.4 kg (3.4%) | 75 % | 7 |
| Grain | Pszeniczny | 1.1 kg (9.2%) | 85 % | 4 |
| Grain | Słód Karmelowy | 0.4 kg (3.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Challenger | 45 g | 60 min | 7 % |
| Boil | Perle | 60 g | 60 min | 7 % |
| Boil | Perle | 60 g | 40 min | 7 % |
| Boil | Challenger | 60 g | 40 min | 7 % |
| Boil | Perle | 70 g | 30 min | 7 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|-----------------------|-----|--------|--------|-------------|
| Wyeast - Scottish Ale | Ale | Liquid | 200 ml | Wyeast Labs |
|-----------------------|-----|--------|--------|-------------|