

# 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
-----------------------	-----	--------	--------	-------------