

# Potus

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **48**
- SRM **9.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **24.8 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **20 min**
- Temp **66 C**, Time **40 min**
- Temp **75 C**, Time **15 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **20 min** at **65C**
- Keep mash **40 min** at **66C**
- Keep mash **15 min** at **75C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Rye Malt	2 kg (21.6%)	63 %	10
Grain	Pale Malt (2 Row) Bel	5 kg (54.1%)	80 %	6
Grain	Munich Malt - 10L	1 kg (10.8%)	77 %	20
Grain	Weyermann - Vienna Malt	1 kg (10.8%)	81 %	8
Sugar	Miód Gryczany (Buckwheat Honey)	0.25 kg (2.7%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Brewers Gold	50 g	60 min	7.6 %
Boil	Willamette	50 g	15 min	5 %
Boil	Brewers Gold	20 g	15 min	7.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	11.5 g	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	oak chips steeped in bourbon	100 g	Secondary	5 day(s)