

Projekt S.Z.T.O.S.

- Gravity **22.2 BLG**
- ABV ---
- IBU **93**
- SRM **16.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	5 kg (54.6%)	81 %	6
Grain	Viking Colorado malt	3 kg (32.8%)	85 %	5
Grain	Weyermann - Carabelge	0.3 kg (3.3%)	80 %	35
Grain	Fawcett - Dark Crystal	0.3 kg (3.3%)	71 %	300
Grain	Fawcett - Pale Chocolate	0.05 kg (0.5%)	71 %	600
Grain	Special B Malt	0.1 kg (1.1%)	65.2 %	315
Sugar	Cukier	0.4 kg (4.4%)	80 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Simcoe	15 g	30 min	13.2 %
Boil	Centennial	10 g	30 min	10.5 %
Boil	Simcoe	10 g	20 min	13.2 %
Boil	Centennial	15 g	20 min	10.5 %
Boil	Centennial	10 g	10 min	10.5 %

Boil	Cascade	15 g	10 min	6 %
Boil	Centennial	15 g	0 min	10.5 %
Boil	Cascade	15 g	0 min	6 %
Boil	Simcoe	5 g	0 min	13.2 %
Dry Hop	Simcoe	20 g	7 day(s)	13.2 %
Dry Hop	Cascade	20 g	7 day(s)	6 %
Dry Hop	Centennial	50 g	7 day(s)	10.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	350 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Bourbon	40 g	Secondary	30 day(s)