

# Strong

- Gravity **24 BLG**
- ABV **11 %**
- IBU **71**
- SRM **14.5**
- 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 **75 min**
- Evaporation rate **15 %/h**
- Boil size **28.7 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.9 liter(s)**
- Total mash volume **39.8 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **29.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **8.8 liter(s)** of **76C** water or to achieve **28.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	8 kg (80.4%)	78 %	6
Grain	Pszeniczny	0.5 kg (5%)	85 %	4
Grain	Strzegom Karmel 150	0.15 kg (1.5%)	75 %	150
Grain	Caraaroma	0.3 kg (3%)	78 %	400
Grain	Castle Malting - Pilznieński 6-rzędowy	1 kg (10.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Ella (AUS)	40 g	30 min	14.6 %
Boil	Topaz	40 g	10 min	15 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis