

# Wino słodowe 1821 rok

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **20**
- SRM **15.3**
- Style **English 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 **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Bursztynowy | 3.5 kg (31.4%) | 70 %   | 49  |
| Grain | Pilzneński           | 3.5 kg (31.4%) | 81 %   | 4   |
| Grain | Pszeniczny           | 3.5 kg (31.4%) | 85 %   | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.5%)  | 61 %   | 5   |
| Sugar | Candi Sugar, Clear   | 0.15 kg (1.3%) | 78.3 % | 2   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 80 g   | 60 min | 4 %        |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 30 ml  | Fermentum Mobile |

## Extras

| Type     | Name     | Amount | Use for   | Time      |
|----------|----------|--------|-----------|-----------|
| Spice    | Cukier   | 150 g  | Boil      | 15 min    |
| Spice    | Kardamon | 3 g    | Secondary | 14 day(s) |
| 3 sztuki |          |        |           |           |
| Spice    | Cytryny  | 3 g    | Secondary | 14 day(s) |
| 3 sztuki |          |        |           |           |