

# Życiorys

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **54**
- SRM **14.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**

## Mash step by step

- Heat up **20.7 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **13.8 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (43%)	--- %	3
Liquid Extract	ekstrakt żytni	2.4 kg (25.8%)	--- %	10
Grain	żytni	2 kg (21.5%)	--- %	5
Grain	Karmelowy Czerwony	0.3 kg (3.2%)	75 %	59
Grain	Płatki owsiane	0.4 kg (4.3%)	85 %	3
Grain	Carafa	0.2 kg (2.2%)	70 %	664

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Lubelski	60 g	10 min	4 %
Boil	Lubelski	40 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis