

winowsianka

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **47**
- SRM **15.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.7 liter(s)**
- Boil time **300 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **63 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **48.6C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **60 min** at **63C**
- Keep mash **5 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód owsiany viking malt	3 kg (32.8%)	61 %	5
Grain	Viking Pale Ale malt	0.8 kg (8.7%)	80 %	5
Grain	Weyermann Specjal W	0.4 kg (4.4%)	68 %	280
Grain	pilsner steinbach	3 kg (32.8%)	80 %	4
Grain	Oats, Flaked	0.8 kg (8.7%)	80 %	2
Grain	Weyermann - Acidulated Malt	0.15 kg (1.6%)	80 %	6
Liquid Extract	Liquid Extract (LME) - Pilsner	1 kg (10.9%)	78 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	35 g	60 min	12.6 %
Aroma (end of boil)	Saaz (Czech Republic)	30 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	300 ml	---

Notes

- problemy z wydajnością - dokładne notatki w zeszycie
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