

## #83 Quad

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **29.8**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **24.3 liter(s)**

### Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

### Steps

- Temp **67 C**, Time **210 min**

### Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **210 min** at **67C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.8 kg (77.3%)	85 %	7
Grain	Abbey Malt Weyermann	0.8 kg (10.7%)	75 %	45
Grain	Special B Malt	0.4 kg (5.3%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.5 kg (6.7%)	78.3 %	542

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6 %

### Yeasts

Name	Type	Form	Amount	Laboratory
LA3	Ale	Slant	368.46 ml	Fermentum Mobile

### Notes

- Warzenie 21.02.2021, cała gęstwa z dubbla

21.02.2021 - brzeczka o temperaturze +-15 stopni dodana do drożdży, napowietrzona, sterownik 18,5  
22.02.2021 - godz. 20 - dodany cukier w postaci syropu, napowietrzenie + wymieszanie. Temp piwa 18,5. Po dodaniu cukru 19,7. Sterownik 19,5  
23.02.2021 - piwo 20 sterownik 20,5  
24.02.2021 - piwo 20,9 sterownik 21,5  
25.02.2021 - piwo 21 lodówka off

26.02.2021 - piwo 21,4 podłączony pas, sterownik 22, histereza 0,3  
27.02.2021 - piwo 22 sterownik 23  
28.02.2021 - piwo 22,7 sterownik 24  
01.03.2021 - piwo 23,9  
02.03.2021 -  
03.03.2021 - piwo 23,8 sterownik 24,7  
*Feb 22, 2021, 8:24 PM*