

ABW

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **69**
- SRM **8.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.75 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **90 min**
- Temp **76 C**, Time **2 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **74.4C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **2 min** at **76C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **17.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (82.2%)	75 %	5
Grain	Strzegom Pilznieński	0.75 kg (10.3%)	75 %	4
Grain	Caramel/Crystal Malt - 30L	0.2 kg (2.7%)	75 %	59
Grain	Castle Malting - Pilznieński 6-rzędowy	0.25 kg (3.4%)	80 %	5
Grain	Acid Malt	0.1 kg (1.4%)	58.7 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	20 g	60 min	15.5 %
Boil	Citra	15 g	60 min	12 %
Boil	Mosaic	15 g	15 min	10 %
Boil	Warrior	15 g	15 min	15.5 %
Aroma (end of boil)	Warrior	15 g	0 min	15.5 %
Aroma (end of boil)	Mosaic	30 g	0 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
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us-05	Ale	Slant	180 ml	---
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Extras

Type	Name	Amount	Use for	Time
Spice	Kostki dębowe po burbonie	20 g	Secondary	14 day(s)
Fining	whirfloc	1 g	Boil	10 min
Water Agent	gips piwowarski	4 g	Mash	90 min

Notes

- Brzeczka nastawna ok. 10 l - 25 BLG z dodatkiem wody mineralnej ok. 0,7 l. Po przelaniu trochę osadów białkowych i chmielowych.
Mniejsza wydajność z zacierania niż zaplanowana.

Drożdże (gęstwa) zadane w temperaturze ok 15 stopni w pudle fermentacyjnym.
Mar 29, 2020, 1:09 PM