

Bartnik

- Gravity **20.5 BLG**
- ABV **9 %**
- IBU **18**
- SRM **18.4**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **10.5 liter(s)**
- Total mash volume **14 liter(s)**

Steps

- Temp **62 C**, Time **15 min**
- Temp **72 C**, Time **45 min**

Mash step by step

- Heat up **10.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **15 min** at **62C**
- Keep mash **45 min** at **72C**
- Sparge using **12 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Liquid Extract	Miód Gryczany (Buckwheat Honey)	2.3 kg (39.7%)	70 %	40
Grain	Weyermann - Caraamber	1 kg (17.2%)	75 %	65
Grain	Monachijski typ II 20-25 EBC Weyermann	2.5 kg (43.1%)	80 %	20

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	30 g	50 min	4 %
Boil	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's Mead M05	Wine	Dry	10 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc	1.25 g	Boil	15 min