

# Bohemian rapsody

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **90**
- SRM **16.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **21.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.4 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **20.3 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **21.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	2 kg (24.7%)	80.5 %	5
Grain	Simpsons - Maris Otter	2 kg (24.7%)	81 %	6
Grain	Strzegom Wiedeński	1 kg (12.3%)	79 %	10
Grain	Monachijski	1 kg (12.3%)	80 %	16
Grain	Fawcett - Pszeniczny Czekoladowy	0.1 kg (1.2%)	73 %	1001
Grain	Pale Malt (2 Row) Bel	1.5 kg (18.5%)	80 %	6
Grain	Weyermann - Melanoiden Malt	0.25 kg (3.1%)	81 %	53
Grain	Biscuit Malt	0.25 kg (3.1%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	East Kent Goldings	50 g	15 min	5.1 %
Boil	Nelson Sauvín	50 g	5 min	11 %
Boil	East Kent Goldings	50 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	20 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	10 g	Secondary	10 day(s)