

# Delikatna Zamieć

- Gravity **30.4 BLG**
- ABV **15.1 %**
- IBU **67**
- SRM **9.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **19.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **20.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.5 liter(s)**
- Total mash volume **50 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **60 min**

## Mash step by step

- Heat up **37.5 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **60 min** at **68C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **24.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4 kg (32%)	81 %	4
Grain	Viking Pale Ale malt	6.5 kg (52%)	80 %	5
Grain	Monachijski	2 kg (16%)	80 %	16

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Nelson Sauvín	15 g	60 min	11 %
Boil	Nelson Sauvín	30 g	15 min	11 %
Boil	Nelson Sauvín	15 g	10 min	11 %
Boil	Nelson Sauvín	15 g	5 min	11 %
Boil	Nelson Sauvín	15 g	1 min	11 %
Boil	Motueka	15 g	15 min	7 %
Boil	Motueka	15 g	10 min	7 %
Boil	Motueka	15 g	5 min	7 %
Boil	Motueka	15 g	1 min	7 %
Boil	Vic Secret	30 g	60 min	16.3 %
Boil	Vic Secret	20 g	20 min	16.3 %
Dry Hop	Nelson Sauvín	50 g	14 day(s)	11 %

Dry Hop	Motueka	60 g	14 day(s)	7 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
US05	Lager	Dry	30 g	---
Ferm EzFerm	Wine	Dry	10 g	---
Wystartować parę dni przed użyciem (z pożywką), wlać po 14 dniach fermentacji.				

### Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	4 g	Boil	15 min

### Notes

- Wysładzenie złać do osobnego zbiornika, postuży do Zeszłorocznego Śniegu  
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