

Double vision maker

- Gravity **23.9 BLG**
- ABV ---
- IBU **120**
- SRM **9.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **10 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.83 liter(s) / kg**
- Mash size **22 liter(s)**
- Total mash volume **34 liter(s)**

Steps

- Temp **64 C**, Time **75 min**

Mash step by step

- Heat up **22 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **64C**
- Sparge using **24.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	10 kg (83.3%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (16.7%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	50 g	90 min	13.2 %
Boil	Simcoe	50 g	70 min	13.2 %
Boil	Simcoe	50 g	60 min	13.2 %
Boil	Simcoe	50 g	50 min	13.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Dry	11.5 g	Safale