

# Pierwszy Mocarz

- Gravity **27.7 BLG**
- ABV ---
- IBU **46**
- SRM **9.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **7 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **73 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **13 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **75 C**, Time **5 min**

## Mash step by step

- Heat up **13 liter(s)** of strike water to **80C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **7.8 liter(s)** of **76C** water or to achieve **14.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (92.3%)	80 %	5
Grain	Viking melanoidynowy	0.2 kg (3.1%)	75 %	60
Grain	Karmelowy Jasny 30EBC	0.3 kg (4.6%)	75 %	30

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	80 g	60 min	4.5 %
Boil	Fuggles	20 g	20 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US05	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	Płatki dębowe mocno opiekane leżakowane w destylacje kawowo-czekoladowym	10 g	Secondary	10 day(s)
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