

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 |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------|--|------|-----------|-----------|
| Other | Płatki dębowe mocno opiekane leżakowane w destylacje kawowo-czekoladowym | 10 g | Secondary | 10 day(s) |
|-------|--|------|-----------|-----------|