

# PsheMoc

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- Gravity **20.5 BLG**
- ABV ---
- IBU **69**
- SRM **11**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **31 liter(s)**
- Trub loss **5 %**
- Size with trub loss **32.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **39.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36 liter(s)**
- Total mash volume **48 liter(s)**

## Steps

- Temp **40 C**, Time **10 min**
- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **20 min**
- Temp **68 C**, Time **40 min**

## Mash step by step

- Heat up **36 liter(s)** of strike water to **43.3C**
- Add grains
- Keep mash **10 min** at **40C**
- Keep mash **10 min** at **52C**
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **68C**
- Sparge using **15.2 liter(s)** of **76C** water or to achieve **39.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (50%)	80 %	5
Grain	Karmelowy Czerwony	2 kg (16.7%)	75 %	59
Grain	Strzegom Pszeniczny	2 kg (16.7%)	81 %	6
Grain	Viking Vienna Malt	2 kg (16.7%)	79 %	7

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook PL	100 g	40 min	10 %
Boil	Sorachi Ace	50 g	15 min	10 %
Aroma (end of boil)	Sorachi Ace	25 g	10 min	10 %
Dry Hop	Sorachi Ace	75 g	5 day(s)	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Liquid	300 ml	Fermentum Mobile

## Notes

- dokończę później  
*Mar 24, 2017, 12:49 PM*