

# Sapere aude II/Aurora Borealis

- Gravity **27.4 BLG**
- ABV ---
- IBU **60**
- SRM **20.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.7 liter(s)**
- Total mash volume **22.3 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (70.7%)	80 %	5
Grain	Strzegom Karmel 300	0.3 kg (4.2%)	70 %	299
Grain	Pale Crystal FM	0.275 kg (3.9%)	77 %	90
Liquid Extract	Briess LME - Pilsen Light	1.2 kg (17%)	78 %	4
Sugar	Sugar, Table (Sucrose)	0.3 kg (4.2%)	100 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	50 g	60 min	11 %
Boil	Sybilla	50 g	30 min	3.5 %
Boil	Sybilla	30 g	0 min	3.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM53 Voss kveik	Ale	Slant	500 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Jagody jałowca	30 g	Boil	10 min