

# Stuck in gravity I

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **40**
- SRM **27.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **14.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

## Steps

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

## Mash step by step

- Heat up **15.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **3.9 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	4 kg (76.9%)	90 %	5
Grain	Chateau biscuit	0.3 kg (5.8%)	70 %	50
Grain	Château Abbey	0.3 kg (5.8%)	70 %	45
Grain	Strzegom Karmel 300	0.3 kg (5.8%)	70 %	299
Grain	Special B	0.3 kg (5.8%)	70 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	25 g	60 min	9.4 %
Boil	lunga	25 g	10 min	9.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Slant	250 ml	Fermentum Mobile