

## Stuck in gravity II

---

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **40**
- SRM **23.4**
- 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 **90 min**
- Evaporation rate **15 %/h**
- Boil size **13.5 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **12.9 liter(s)**
- Total mash volume **17.2 liter(s)**

### Steps

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

### Mash step by step

- Heat up **12.9 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **4.9 liter(s)** of **76C** water or to achieve **13.5 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 3.3 kg (76.7%) | 90 %  | 5   |
| Grain | Biscuit Malt         | 0.5 kg (11.6%) | 79 %  | 45  |
| Grain | Strzegom Karmel 300  | 0.5 kg (11.6%) | 70 %  | 299 |

### Hops

| Use for | Name       | Amount | Time   | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil    | Challenger | 50 g   | 20 min | 8.3 %      |

### Yeasts

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