

# Vraggot Trzy Baryłki

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- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **40**
- SRM **9.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **48 %**
- Liquor-to-grist ratio **4.2 liter(s) / kg**
- Mash size **27.3 liter(s)**
- Total mash volume **33.8 liter(s)**

## Steps

- Temp **70 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **27.3 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **70 min** at **70C**
- Keep mash **10 min** at **78C**
- Sparge using **4.5 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.5 kg (31.9%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (18.2%)	79 %	16
Grain	Weyermann - Carapils	0.5 kg (4.6%)	78 %	4
Grain	red ale viking	0.5 kg (4.6%)	75 %	70
Liquid Extract	Honey	4.46 kg (40.7%)	75 %	2

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	10 %
Boil	East Kent Goldings	20 g	60 min	5 %
Boil	East Kent Goldings	20 g	30 min	5 %
Boil	lunga	30 g	20 min	10 %
Boil	East Kent Goldings	10 g	10 min	5 %