

# W tajnej służbie jej królweskiej mości

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **50**
- SRM **14.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **9 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **13 %/h**
- Boil size **12 liter(s)**

## Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **10.4 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **77 C**, Time **15 min**

## Mash step by step

- Heat up **10.4 liter(s)** of strike water to **78C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **15 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **12 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	3.2 kg (73.6%)	85 %	7
Grain	Płatki owsiane	0.4 kg (9.2%)	85 %	3
Grain	Biscuit Malt	0.5 kg (11.5%)	79 %	45
Grain	Crystal - Castle Malting	0.25 kg (5.7%)	78 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat	30 g	60 min	11.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Empire Ale M15	Ale	Slant	200 ml	---