

# wędzone BA

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **110**
- SRM **17.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **18 %/h**
- Boil size **27.1 liter(s)**

## Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **75C**
- Sparge using **15.1 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Bukiem Steinbach	3 kg (37.5%)	80 %	5
Grain	Wędzony whisky (mocny) 30-45 ppm castle	2 kg (25%)	85 %	4
Grain	Monachijski	2 kg (25%)	80 %	16
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299
Grain	Viking Cookie Malt	0.5 kg (6.3%)	78 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Denali	100 g	15 min	14 %