

#83 Quad

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **28**
- SRM **29.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16.5 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.7 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **69 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **210 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **210 min** at **67C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.8 kg (77.3%)	85 %	7
Grain	Abbey Malt Weyermann	0.8 kg (10.7%)	75 %	45
Grain	Special B Malt	0.4 kg (5.3%)	65.2 %	315
Sugar	Candi Sugar, Dark	0.5 kg (6.7%)	78.3 %	542

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
LA3	Ale	Slant	368.46 ml	Fermentum Mobile

Notes

- Warzenie 21.02.2021, cała gęstwa z dubbla

21.02.2021 - brzeczka o temperaturze +-15 stopni dodana do drożdży, napowietrzona, sterownik 18,5
22.02.2021 - godz. 20 - dodany cukier w postaci syropu, napowietrzenie + wymieszanie. Temp piwa 18,5. Po dodaniu cukru 19,7. Sterownik 19,5
23.02.2021 - piwo 20 sterownik 20,5
24.02.2021 - piwo 20,9 sterownik 21,5
25.02.2021 - piwo 21 lodówka off

26.02.2021 - piwo 21,4 podłączony pas, sterownik 22, histereza 0,3
27.02.2021 - piwo 22 sterownik 23
28.02.2021 - piwo 22,7 sterownik 24
01.03.2021 - piwo 23,9
02.03.2021 -
03.03.2021 - piwo 23,8 sterownik 24,7
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