

Barggot

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **35**
- SRM **7.8**
- Style **Specialty Beer**

Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.4 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **18 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **14.7 liter(s)**
- Total mash volume **19.6 liter(s)**

Steps

- Temp **68 C**, Time **60 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **14.7 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **77C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **18 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	2.9 kg (59.2%)	81 %	4
Grain	Biscuit Malt	0.5 kg (10.2%)	79 %	45
Grain	słód gryczany	0.5 kg (10.2%)	79 %	20
Grain	Żytni	0.5 kg (10.2%)	85 %	8
Grain	Pszeniczny	0.5 kg (10.2%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	20 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Slant	200 ml	White Labs

Extras

Type	Name	Amount	Use for	Time
Other	miód gryczany	2000 g	Boil	20 min

Other	miód gryczany	1000 g	Primary	14 day(s)
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Notes

- 2 kg miodu dodane na ostatnie 20 minut gotowania.
1 kg tuż przed fermentacją burzliwą
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