

## BB-8

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **78**
- SRM **17.4**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **3 %**
- Size with trub loss **11.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **18.6 liter(s)**

### Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.1 liter(s) / kg**
- Mash size **22.3 liter(s)**
- Total mash volume **29.5 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **60 min**

### Mash step by step

- Heat up **22.3 liter(s)** of strike water to **71.1C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **60 min** at **72C**
- Sparge using **3.5 liter(s)** of **76C** water or to achieve **18.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.4 kg (5.6%)	75 %	3
Grain	Pszeniczny	3.6 kg (50%)	85 %	4
Grain	Strzegom Monachijski typ II	3 kg (41.7%)	79 %	22
Grain	Special W Malt	0.2 kg (2.8%)	65.2 %	300

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Hallertau Blanc	30 g	5 min	11 %
Aroma (end of boil)	Hallertau Blanc	70 g	0 min	11 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Burlington Ale	Ale	Slant	150 ml	White Labs