

## (DH) EBW

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **54**
- SRM **10.2**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **29.4 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.8 liter(s)**
- Total mash volume **47.3 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **75 C**, Time **10 min**

### Mash step by step

- Heat up **36.8 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **75C**
- Sparge using **3.1 liter(s)** of **76C** water or to achieve **29.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	10 kg (85.5%)	75 %	6
Grain	Simpsons - Premium English Caramalt	0.5 kg (4.3%)	70 %	60
Sugar	Brown Sugar, Light	1.2 kg (10.3%)	100 %	16
Dodane na ostatnie 10min gotowania				

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Target	50 g	90 min	9 %
Boil	Challenger	50 g	15 min	8.3 %
Boil	Northdown	50 g	15 min	8.2 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Voss kveik	Ale	Slant	100 ml	House culture

### Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Other	Łuska ryżowa	200 g	Mash	60 min
Do drugiego zacieru przy wygrzewie dodane 200g wymoczonej w ciepłej wodzie łuski				