

# Earthquake

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- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **37**
- SRM **9.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **13.2 liter(s)**
- Total mash volume **17.6 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

## Mash step by step

- Heat up **13.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **74C**
- Sparge using **7.4 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (48.1%)	80 %	5
Grain	Weyermann - Carared	0.5 kg (9.6%)	75 %	45
Grain	Weyermann - Carapils	0.15 kg (2.9%)	78 %	4
Grain	Strzegom Pilznieński	0.5 kg (9.6%)	80 %	4
Grain	Abbey Malt Weyermann	0.25 kg (4.8%)	75 %	45
Grain	Weyermann pszeniczny jasny	0.5 kg (9.6%)	80 %	5
Dry Extract	WES ekstrakt słodowy jasny	0.8 kg (15.4%)	80 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	20 g	60 min	7 %
Boil	Fuggles	20 g	60 min	4.5 %
Aroma (end of boil)	Challenger	5 g	15 min	7 %
Aroma (end of boil)	Fuggles	15 g	15 min	4.5 %
Aroma (end of boil)	Challenger	5 g	5 min	7 %

Aroma (end of boil)	Fuggles	15 g	5 min	4.5 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki macerowane w porto	250 g	Secondary	14 day(s)