

# Harpia

- Gravity **27.7 BLG**
- ABV ---
- IBU **51**
- SRM **25.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **4 %**
- Size with trub loss **13.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **7 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **11.1 liter(s)**
- Total mash volume **14.8 liter(s)**

## Steps

- Temp **62 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **11.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **70 min** at **62C**
- Keep mash **10 min** at **78C**
- Sparge using **7 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pszeniczny	0.5 kg (9%)	81 %	6
Grain	Strzegom Pilzneński	1 kg (17.9%)	80 %	4
Grain	Strzegom Pale Ale	1 kg (17.9%)	79 %	6
Grain	Strzegom Monachijski typ I	0.15 kg (2.7%)	79 %	16
Grain	Strzegom Monachijski typ II	0.15 kg (2.7%)	79 %	22
Grain	Strzegom Bursztynowy	0.25 kg (4.5%)	70 %	49
Grain	Karmelowy Pszeniczny Strzegom	0.25 kg (4.5%)	79 %	130
Grain	Biscuit Malt	0.15 kg (2.7%)	79 %	45
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400
Liquid Extract	Honey	0.375 kg (6.7%)	75 %	2
Liquid Extract	WES ekstrakt słodowy jasny	1 kg (17.9%)	80 %	---
Sugar	Cane (Beet) Sugar	0.5 kg (9%)	100 %	0

## Hops

Use for	Name	Amount	Time	Alpha acid
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Boil	lunga	20 g	60 min	10.8 %
Boil	lunga	20 g	30 min	10.8 %
Boil	Pilgrim	23 g	15 min	10.1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	1000 ml	Danstar

### Extras

Type	Name	Amount	Use for	Time
Spice	wanilia	6 g	Boil	15 min
Flavor	płatki dębowe (bourbon)	35 g	Secondary	21 day(s)

### Notes

- Wanilia na cichą zalana 70% alkoholem 7 dni przed zadaniem.  
Cukier, ekstrakt i miód dodany na ostatnie 5 min gotowania - efekt: szacowane IBU 62.  
Płatki macerowane w Whisky (50ml)  
*Sep 26, 2016, 1:23 PM*