

Hawk (barleywine z głogiem)

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **45**
- SRM **20.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

Steps

- Temp **62 C**, Time **30 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **19.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Viking Pilsner malt | 4 kg (70.2%) | 82 % | 4 |
| Grain | Simpsons - Maris Otter | 1 kg (17.5%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.3 kg (5.3%) | 79 % | 45 |
| Grain | Special B Malt | 0.2 kg (3.5%) | 65.2 % | 315 |
| Grain | Fawcett - Crystal | 0.1 kg (1.8%) | 70 % | 160 |
| Grain | Caraaroma | 0.1 kg (1.8%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 13.9 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |

Extras

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

| | | | | |
|-------|-------------|-------|---------|-----------|
| Other | owoce głogu | 500 g | Primary | 14 day(s) |
|-------|-------------|-------|---------|-----------|