

Shperackie BW

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **45**
- SRM **14.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **37 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**
- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **27 liter(s)** of strike water to **75.7C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Keep mash **10 min** at **78C**
- Sparge using **9.4 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett Halcyon	9 kg (89.1%)	80.5 %	5
Grain	Fawcett - Crystal	0.5 kg (5%)	70 %	160
Grain	Amber Malt	0.5 kg (5%)	75 %	110
Adjunct	Rice Hulls	0.1 kg (1%)	1 %	0

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	30 g	60 min	7.4 %
Boil	East Kent Goldings	20 g	60 min	4.5 %
Boil	Bramling Cross	50 g	30 min	6.1 %
Boil	Progress	20 g	15 min	5.5 %
Boil	East Kent Goldings	30 g	10 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	23 g	Safale
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Extras

Type	Name	Amount	Use for	Time
Other	Kostki dębowe Bourbon	50 g	Secondary	14 day(s)

Notes

- Zacierać z połową sładów mieszając co 20 minut. Przeprowadzić mash-out i wysładzanie (ok.8l) Zacierać z drugą połową powtarzając czynności.
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