

Szkapa na sterydach

- Gravity **19.8 BLG**
- ABV ---
- IBU **56**
- SRM **34.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

Steps

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

Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.4 kg (75.7%) | 80 % | 5 |
| Grain | Caraaroma | 1 kg (11.8%) | 78 % | 400 |
| Grain | Pszeniczny | 1 kg (11.8%) | 85 % | 4 |
| Grain | Acid Malt | 0.05 kg (0.6%) | 58.7 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil | Palisade | 20 g | 15 min | 7.5 % |
| Boil | Ella (AUS) | 40 g | 60 min | 14.6 % |
| Dry Hop | Ella (AUS) | 60 g | 7 day(s) | 14.6 % |
| Dry Hop | Palisade | 30 g | 7 day(s) | 7.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|----------------|
| US-05 | Ale | Dry | 20 g | majtki z drutu |