

Wino słodowe 1821 rok

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **20**
- SRM **15.3**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **33 liter(s)**
- Total mash volume **44 liter(s)**

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Strzegom Bursztynowy | 3.5 kg (31.4%) | 70 % | 49 |
| Grain | Pilzneński | 3.5 kg (31.4%) | 81 % | 4 |
| Grain | Pszeniczny | 3.5 kg (31.4%) | 85 % | 4 |
| Grain | Słód owsiany Fawcett | 0.5 kg (4.5%) | 61 % | 5 |
| Sugar | Candi Sugar, Clear | 0.15 kg (1.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Lublin (Lubelski) | 80 g | 60 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 30 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|----------|----------|--------|-----------|-----------|
| Spice | Cukier | 150 g | Boil | 15 min |
| Spice | Kardamon | 3 g | Secondary | 14 day(s) |
| 3 sztuki | | | | |
| Spice | Cytryny | 3 g | Secondary | 14 day(s) |
| 3 sztuki | | | | |