

# 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				