

# Wino słodowe 1821 rok

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **18**
- SRM **15.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Strzegom Bursztynowy | 5 kg (32.3%)  | 70 %  | 49  |
| Grain | Pilzneński           | 5 kg (32.3%)  | 81 %  | 4   |
| Grain | Pszeniczny           | 5 kg (32.3%)  | 85 %  | 4   |
| Grain | Słód owsiany Fawcett | 0.5 kg (3.2%) | 61 %  | 5   |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | Lublin (Lubelski) | 100 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   | 200 g  | Boil      | 15 min    |
| Spice   | Kardamon | 6 g    | Secondary | 14 day(s) |
| Spice   | Cytryny  | 8 g    | Secondary | 14 day(s) |
| 8 sztuk |          |        |           |           |