

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 | | | | |