

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **50**
- SRM **21.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **11 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21.3 liter(s)**
- Total mash volume **27.4 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

Mash step by step

- Heat up **21.3 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **1 liter(s)** of **76C** water or to achieve **16.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (73.8%)	80 %	5
Grain	Weyermann Caramunich 3	0.3 kg (4.9%)	76 %	150
Grain	Special B Castle	0.3 kg (4.9%)	70 %	400
Grain	Strzegom Wiedeński	1 kg (16.4%)	79 %	10

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	28 g	60 min	15.5 %

Notes

- zacieranie 18 wyśładzanie 6
2,5g gipsu 1,5g soli epton 0,5g zwykłej soli 0,5g chlorku wapnia 5g kredy
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