

Grubas z Ameryki.

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **77**
- SRM **17**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **30 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **39.9 liter(s)**
- Total mash volume **51.3 liter(s)**

Steps

- Temp **62 C**, Time **120 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **39.9 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **120 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **1.5 liter(s)** of **76C** water or to achieve **30 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (41.3%)	80 %	5
Grain	Viking Pale Ale malt	6 kg (49.6%)	80 %	5
Sugar	Sugar, Table (Sucrose)	0.7 kg (5.8%)	100 %	2
Grain	Special B Castle	0.3 kg (2.5%)	70 %	350
Grain	Barwiący	0.1 kg (0.8%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Herkules	50 g	60 min	17 %
Boil	lunga	30 g	30 min	11 %
Boil	Citra	30 g	20 min	12 %
Boil	Ahtanum	30 g	20 min	5 %