

- Gravity **20.8 BLG**
- ABV ---
- IBU **120**
- SRM **12.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

### Mash information

- Mash efficiency **72 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **29.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

### Mash step by step

- Heat up **20.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **76C**
- Sparge using **15.3 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (68.2%)	80 %	4
Grain	Strzegom Monachijski typ II	1 kg (11.4%)	79 %	22
Grain	Strzegom pszeniczny	1 kg (11.4%)	81 %	6
Grain	Strzegom Karmel 150	0.3 kg (3.4%)	75 %	150
Sugar	cukier	0.5 kg (5.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	60 g	60 min	13.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	30 min	15.5 %
Boil	Chinook	25 g	15 min	13 %
Boil	Centennial	25 g	10 min	10.5 %
Boil	Citra	25 g	5 min	12 %
Dry Hop	Citra	50 g	6 day(s)	12 %
Dry Hop	Simcoe	50 g	6 day(s)	13 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	6 day(s)	15.5 %
Boil	Enigma (AUS)	24 g	20 min	17.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-05	Ale	Slant	20 ml	Safale