

Barlej ze Zgonia

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **60**
- SRM **21.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **32.2 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.1 liter(s)**
- Total mash volume **42.8 liter(s)**

Steps

- Temp **62 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **32.1 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **90 min** at **62C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **32.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (80.6%)	80 %	5
Grain	Strzegom Karmel 300	0.7 kg (5.6%)	70 %	299
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.7%)	80 %	45

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	100 g	60 min	11 %

Notes

- Gotowanie na gazie, wysłodzić do 40l
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