

# " Kontrola Gaźnika " ABW # 59 18,11,2023

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **95**
- SRM **16.7**
- 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 **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **1.7 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **29.7 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **79.5C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **10 min** at **78C**
- Sparge using **19.9 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (45.5%)	80 %	5
Grain	Viking Pale Ale malt	3.5 kg (31.8%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (9.1%)	79 %	10
Grain	Płatki pszeniczne	0.5 kg (4.5%)	60 %	3
Grain	Caraaroma	0.5 kg (4.5%)	78 %	350
Grain	Carahell	0.5 kg (4.5%)	77 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galaxy	30 g	60 min	16.5 %
Boil	Cascade	25 g	30 min	8.4 %
Boil	Amarillo	25 g	30 min	9.5 %
Boil	Citra	25 g	30 min	13.6 %
Aroma (end of boil)	Cascade	25 g	15 min	8.4 %
Aroma (end of boil)	Amarillo	25 g	15 min	9.5 %
Aroma (end of boil)	Citra	25 g	15 min	13.6 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
joistyk A 18	Ale	Slant	300 ml	gęstwa po APA 1 pasaz

### **Extras**

<b>Type</b>	<b>Name</b>	<b>Amount</b>	<b>Use for</b>	<b>Time</b>
Fining	wirflock	2 g	Boil	10 min