

Projekt S.Z.T.O.S.

- Gravity **22.2 BLG**
- ABV ---
- IBU **93**
- SRM **16.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **12 %/h**
- Boil size **27.1 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **20.1 liter(s)**
- Total mash volume **28.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **20.1 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **15.8 liter(s)** of **76C** water or to achieve **27.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Simpsons - Maris Otter | 5 kg (54.6%) | 81 % | 6 |
| Grain | Viking Colorado malt | 3 kg (32.8%) | 85 % | 5 |
| Grain | Weyermann - Carabelge | 0.3 kg (3.3%) | 80 % | 35 |
| Grain | Fawcett - Dark Crystal | 0.3 kg (3.3%) | 71 % | 300 |
| Grain | Fawcett - Pale Chocolate | 0.05 kg (0.5%) | 71 % | 600 |
| Grain | Special B Malt | 0.1 kg (1.1%) | 65.2 % | 315 |
| Sugar | Cukier | 0.4 kg (4.4%) | 80 % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Chinook | 50 g | 60 min | 13 % |
| Boil | Simcoe | 15 g | 30 min | 13.2 % |
| Boil | Centennial | 10 g | 30 min | 10.5 % |
| Boil | Simcoe | 10 g | 20 min | 13.2 % |
| Boil | Centennial | 15 g | 20 min | 10.5 % |
| Boil | Centennial | 10 g | 10 min | 10.5 % |

| | | | | |
|---------|------------|------|----------|--------|
| Boil | Cascade | 15 g | 10 min | 6 % |
| Boil | Centennial | 15 g | 0 min | 10.5 % |
| Boil | Cascade | 15 g | 0 min | 6 % |
| Boil | Simcoe | 5 g | 0 min | 13.2 % |
| Dry Hop | Simcoe | 20 g | 7 day(s) | 13.2 % |
| Dry Hop | Cascade | 20 g | 7 day(s) | 6 % |
| Dry Hop | Centennial | 50 g | 7 day(s) | 10.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 350 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Flavor | Płatki Bourbon | 40 g | Secondary | 30 day(s) |