

# Szkapa na sterydach

- Gravity **19.8 BLG**
- ABV ---
- IBU **56**
- SRM **34.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **7 %**
- Size with trub loss **22.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **28.1 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **29.6 liter(s)**

## Steps

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

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Sparge using **15.5 liter(s)** of **76C** water or to achieve **28.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount         | Yield  | EBC |
|-------|----------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 6.4 kg (75.7%) | 80 %   | 5   |
| Grain | Caraaroma            | 1 kg (11.8%)   | 78 %   | 400 |
| Grain | Pszeniczny           | 1 kg (11.8%)   | 85 %   | 4   |
| Grain | Acid Malt            | 0.05 kg (0.6%) | 58.7 % | 6   |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Palisade   | 20 g   | 15 min   | 7.5 %      |
| Boil    | Ella (AUS) | 40 g   | 60 min   | 14.6 %     |
| Dry Hop | Ella (AUS) | 60 g   | 7 day(s) | 14.6 %     |
| Dry Hop | Palisade   | 30 g   | 7 day(s) | 7.5 %      |

## Yeasts

| Name  | Type | Form | Amount | Laboratory     |
|-------|------|------|--------|----------------|
| US-05 | Ale  | Dry  | 20 g   | majtki z drutu |