

# Tylko Ryby nie Biorą

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **67**
- SRM **17.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.9 liter(s)**
- Total mash volume **33.2 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **24.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **22 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pilsner® 2,5-4,5 EBC Weyermann	3 kg (36.1%)	80 %	4
Grain	Karmelowy Czerwony	1 kg (12%)	75 %	59
Grain	Weyermann - Carawheat	0.5 kg (6%)	77 %	97
Grain	Cara Gold Castlemalting	0.6 kg (7.2%)	78 %	120
Grain	Weyermann - Melanoiden Malt	0.2 kg (2.4%)	81 %	53
Grain	Viking Pale Ale malt	3 kg (36.1%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Strata	20 g	30 min	13.6 %
Boil	Vic Secret	20 g	50 min	16.3 %
Boil	Vic Secret	10 g	10 min	16.3 %
Boil	Strata	10 g	10 min	13.6 %
Aroma (end of boil)	Galaxy	30 g	0 min	15 %
Whirlpool	Galaxy	20 g	10 min	15 %

Boil	Galaxy	10 g	30 min	15 %
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### Yeasts

Name	Type	Form	Amount	Laboratory
Gozdawa - Pure Ale Yeast 7	Ale	Slant	30 ml	Gozdawa

### Extras

Type	Name	Amount	Use for	Time
Flavor	Gips piwowarski	5 g	Mash	---
Fining	Whirflock	2.5 g	Boil	10 min