

# Wino słodowe 1821 rok

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **18**
- SRM **15.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **28 liter(s)**
- Trub loss **5 %**
- Size with trub loss **29.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **35.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **46.5 liter(s)**
- Total mash volume **62 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Bursztynowy	5 kg (32.3%)	70 %	49
Grain	Pilzneński	5 kg (32.3%)	81 %	4
Grain	Pszeniczny	5 kg (32.3%)	85 %	4
Grain	Słód owsiany Fawcett	0.5 kg (3.2%)	61 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	100 g	60 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Spice	Cukier	200 g	Boil	15 min
Spice	Kardamon	6 g	Secondary	14 day(s)
Spice	Cytryny	8 g	Secondary	14 day(s)
8 sztuk				