

## Wygrzew #2

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **141**
- SRM **18.3**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **23 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **27.5 liter(s)**

### Steps

- Temp **68 C**, Time **90 min**
- Temp **75 C**, Time **5 min**

### Mash step by step

- Heat up **21.1 liter(s)** of strike water to **75.3C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **5 min** at **75C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **23 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Pale Ale MARIS OTTER       | 5 kg (65.8%)   | 80 %  | 6   |
| Grain          | Crystal II 200             | 0.3 kg (3.9%)  | 71 %  | 200 |
| Grain          | Special B Castlemalting    | 0.3 kg (3.9%)  | 77 %  | 300 |
| Grain          | Płatki owsiane             | 0.4 kg (5.3%)  | 85 %  | 3   |
| Grain          | Płatki pszeniczne          | 0.4 kg (5.3%)  | 85 %  | 3   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.2 kg (15.8%) | 80 %  | 45  |

### Hops

| Use for | Name                   | Amount | Time     | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil    | Columbus/Tomahawk/Zeus | 50 g   | 70 min   | 15.5 %     |
| Boil    | Warrior                | 50 g   | 70 min   | 15.5 %     |
| Dry Hop | Amarillo               | 50 g   | 5 day(s) | 9.5 %      |
| Dry Hop | Chinook                | 50 g   | 5 day(s) | 13 %       |
| Dry Hop | Citra                  | 50 g   | 5 day(s) | 12 %       |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |     |      |           |
|-------------|-----|-----|------|-----------|
| Safale S-04 | Ale | Dry | 11 g | Fermentis |
|-------------|-----|-----|------|-----------|

### Extras

| Type  | Name                     | Amount | Use for   | Time      |
|-------|--------------------------|--------|-----------|-----------|
| Other | Płatki dębowe<br>Bourbon | 50 g   | Secondary | 14 day(s) |