

Zboże

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **58**
- SRM **6.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **25.2 liter(s)**
- Total mash volume **33.6 liter(s)**

Steps

- Temp **67 C**, Time **69 min**
- Temp **77 C**, Time **1 min**

Mash step by step

- Heat up **25.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **69 min** at **67C**
- Keep mash **1 min** at **77C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	3 kg (35.7%)	81 %	6
Grain	Briess - Wheat Malt, Red	1 kg (11.9%)	81 %	5
Grain	Oats, Malted	1 kg (11.9%)	80 %	2
Grain	Briess - Rye Malt	1 kg (11.9%)	80 %	7
Grain	Rice, Flaked	0.4 kg (4.8%)	70 %	2
Grain	Corn, Flaked	1 kg (11.9%)	80 %	2
Grain	diastatyczny	0.5 kg (6%)	80 %	6
Grain	słód gryczany	0.5 kg (6%)	70 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	hallertauer taurus	50 g	60 min	14 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	1000 ml	---