

# Barley Wine #100

- Gravity **24 BLG**
- ABV **11 %**
- IBU **99**
- SRM **18.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

## Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **29.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7.5 kg (76.5%)	81 %	4
Grain	Płatki owsiane	0.2 kg (2%)	85 %	3
Grain	Pszeniczny	1 kg (10.2%)	85 %	4
Grain	Weyermann - Melanoiden Malt	0.5 kg (5.1%)	81 %	53
Grain	Special W	0.25 kg (2.6%)	75 %	300
Grain	Abbey Malt Weyermann	0.25 kg (2.6%)	75 %	45
Grain	Strzegom Czekoladowy ciemny	0.1 kg (1%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	15 g	90 min	13.5 %
Boil	Chinook	50 g	90 min	13 %
Boil	Centennial	50 g	15 min	10.5 %
Boil	Citra	50 g	10 min	12 %
Boil	Columbus/Tomahawk/Zeus	50 g	1 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis