

Barley Wine

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **13**
- SRM **8.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.5 liter(s)**

Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **23 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------------|----------------|-------|-----|
| Grain | Pale ale | 3 kg (30.7%) | --- % | 7.5 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (5.1%) | --- % | 30 |
| Grain | Wiedeński | 0.5 kg (5.1%) | --- % | 12 |
| Grain | Monachijski typ II | 0.75 kg (7.7%) | --- % | 25 |
| Grain | Carmel Pils | 0.26 kg (2.7%) | --- % | 7 |
| Grain | Caraamber | 0.25 kg (2.6%) | --- % | 80 |
| Grain | Płatki owsiane | 0.4 kg (4.1%) | --- % | --- |
| Grain | Płatki jęczmienne | 0.4 kg (4.1%) | --- % | --- |
| Grain | Red X | 0.5 kg (5.1%) | --- % | 32 |
| Adjunct | cukier kandyzowany | 0.5 kg (5.1%) | --- % | --- |
| Dry Extract | Ekstrakt słodowy | 1 kg (10.2%) | --- % | --- |
| Liquid Extract | Ekstrakt słodowy pszeniczny | 1.7 kg (17.4%) | --- % | --- |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 35 min | 9.5 % |

| | | | | |
|---------|-------------|------|-----------|--------|
| Boil | Amarillo | 8 g | 20 min | 9.5 % |
| Boil | Citra | 8 g | 20 min | 12 % |
| Boil | Citra | 8 g | 10 min | 12 % |
| Dry Hop | Amarillo | 8 g | 10 day(s) | 9.5 % |
| Dry Hop | Pacific Gem | 5 g | 10 day(s) | 15.3 % |
| Dry Hop | Citra | 10 g | 10 day(s) | 12 % |
| Dry Hop | Amarillo | 8 g | 7 day(s) | 9.5 % |
| Dry Hop | Pacific Gem | 5 g | 7 day(s) | 15.3 % |
| Dry Hop | Citra | 10 g | 7 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 33 g | Fermentis |