

# Barley wine 23 BLG

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **108**
- SRM **22.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (62.5%)	80 %	8
Grain	Monachijski	2 kg (25%)	80 %	16
Grain	Cookie	0.5 kg (6.3%)	80 %	50
Grain	Strzegom Karmel 300	0.5 kg (6.3%)	70 %	299

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	50 min	15.5 %
Boil	Denali	50 g	10 min	14.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Notes

- Burzliwa: 18-21°C, 14-20 dni  
Cicha: 18-21°C, 10-14 dni

Butelkowanie: 6g glukozy na 1L piwa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Leżakowanie: 30 dni  
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