

# BARLEY WINE

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- Gravity **27.9 BLG**
- ABV ---
- IBU **110**
- SRM **38.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.5 liter(s)**

## Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

## Mash step by step

- Heat up **20.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5.2 kg (63%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (24.2%)	79 %	16
Grain	Strzegom Karmel 150	0.75 kg (9.1%)	75 %	150
Grain	Fawcett - Pale Chocolate	0.3 kg (3.6%)	71 %	600

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	magnum	15 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	12.5 %
Boil	Citra	20 g	30 min	13.5 %
Boil	Simcoe	30 g	20 min	11.4 %
Boil	Citra	30 g	15 min	13.5 %
Boil	Cascade	5 g	10 min	7.2 %
Boil	Centennial	20 g	10 min	8.5 %

Boil	Centennial	20 g	5 min	8.5 %
Whirlpool	Centennial	20 g	60 min	8.5 %
Whirlpool	Citra	20 g	60 min	13.5 %
Whirlpool	Simcoe	10 g	60 min	11.4 %
Dry Hop	Centennial	20 g	5 day(s)	8.5 %
Dry Hop	Citra	30 g	5 day(s)	13.5 %
Dry Hop	Simcoe	10 g	5 day(s)	11.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	22 g	Mangrove Jack's