

# Barley Wine

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **64**
- SRM **15.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **16.1 liter(s)**
- Total mash volume **22.3 liter(s)**

## Steps

- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **16.1 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **68C**
- Keep mash **1 min** at **76C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Biscuit Malt	0.5 kg (8.1%)	79 %	45
Grain	Żytni	0.22 kg (3.6%)	85 %	8
Grain	Strzegom Monachijski typ II	0.98 kg (15.8%)	79 %	22
Grain	Wędzony bukiem Viking Malt	0.5 kg (8.1%)	82 %	10
Grain	Caramel/Crystal Malt - 20L	0.5 kg (8.1%)	75 %	39
Grain	Pszeniczny	0.69 kg (11.1%)	85 %	4
Grain	Amber Malt	0.2 kg (3.2%)	75 %	43
Grain	Karmelowy żytni Strzegom	0.2 kg (3.2%)	75 %	150
Grain	Rye, Flaked	0.4 kg (6.5%)	78.3 %	4
Grain	Viking Pale Ale malt	2 kg (32.3%)	80 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Magnum	20 g	15 min	13.5 %
Boil	lunga	8 g	10 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie średnio palone macerowane w Dominikańskim rumie	28 g	Secondary	21 day(s)