

BARLEYWINE

- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **54**
- SRM **13.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **13 %/h**
- Boil size **22.3 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt | 5.5 kg (66.3%) | 80 % | 5 |
| Grain | Monachijski | 1.5 kg (18.1%) | 80 % | 16 |
| Grain | Carahell | 0.5 kg (6%) | 77 % | 26 |
| Grain | Słód Caramunich Typ II Weyermann | 0.5 kg (6%) | 73 % | 120 |
| Grain | Weyermann - Acidulated Malt | 0.3 kg (3.6%) | 80 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Progress | 50 g | 40 min | 7.4 % |
| Aroma (end of boil) | Fuggles | 25 g | 15 min | 4.5 % |
| Whirlpool | Fuggles | 25 g | 0 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|-------|--------|------------|
| WLP060 - American Ale Yeast Blend | Ale | Slant | 250 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------------------------|--------|-----------|-----------|
| Flavor | płatki debowe śre.op. amer. | 50 g | Secondary | 30 day(s) |