

# Barleywine

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- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU ---
- SRM **12.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Weyermann - Pale Ale Malt | 6 kg (70.6%)  | 85 %   | 7   |
| Grain | Oats, Flaked              | 0.3 kg (3.5%) | 80 %   | 2   |
| Grain | Wheat, Flaked             | 0.3 kg (3.5%) | 77 %   | 4   |
| Grain | Barley, Flaked            | 0.3 kg (3.5%) | 70 %   | 4   |
| Grain | Caramunich® typ I         | 0.3 kg (3.5%) | 73 %   | 80  |
| Grain | Strzegom Karmel 150       | 0.3 kg (3.5%) | 75 %   | 150 |
| Sugar | Candi Sugar, Clear        | 1 kg (11.8%)  | 78.3 % | 2   |