

# Barleywine

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **85**
- SRM **8.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **7 %/h**
- Boil size **35.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **29.7 liter(s)**
- Total mash volume **40.7 liter(s)**

## Steps

- Temp **63 C**, Time **75 min**
- Temp **79 C**, Time **0 min**

## Mash step by step

- Heat up **29.7 liter(s)** of strike water to **71C**
- Add grains
- Keep mash **75 min** at **63C**
- Keep mash **0 min** at **79C**
- Sparge using **16.6 liter(s)** of **76C** water or to achieve **35.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (87%)	80 %	5
Grain	Karmelowy Czerwony	1 kg (8.7%)	75 %	59
Sugar	Cukier	0.5 kg (4.3%)	100 %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	100 g	120 min	13.5 %
Aroma (end of boil)	Centennial	50 g	0 min	10.5 %
Dry Hop	Amarillo	100 g	---	9.5 %
Dry Hop	Centennial	50 g	---	10.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	20 g	Fermentis

## Notes

- Chmiel na aromat dodany po schłodzeniu brzezki do 75 stopni i przetrzymany do schłodzenia
- Drozdze rehydylacja 20 min

Napowietrz przed dodaniem drozdzy  
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