

BARLEYWINE v3 #88

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **93**
- SRM **13.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **72.7 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Mep©Ale	6 kg (77.9%)	82.1 %	6
Grain	Viking - wiedeński	1 kg (13%)	79 %	8.6
Grain	Viking - karmelowy czerwony	0.5 kg (6.5%)	75 %	50
Grain	Viking - karmelowy 300	0.2 kg (2.6%)	73 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	31 g	60 min	12.4 %
Boil	Chinook PL	30 g	30 min	8.6 %
Aroma (end of boil)	Simcoe	40 g	10 min	13.2 %
Aroma (end of boil)	Ekuanot	50 g	10 min	13.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM54 Gorączka kalifornijska	Ale	Slant	250 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	5 g	Mash	---
Water Agent	chlerek wapnia [ml]	1.72 g	Mash	---
Water Agent	epsom	3 g	Mash	---
Water Agent	kwask mlekowy [ml]	2.4 g	Mash	---
Fining	mech irlandzki	3 g	Boil	10 min
Flavor	płatki dębowe śr. opiekane USA	30 g	Secondary	20 day(s)