

# Barleywine z resztek

- Gravity **17.5 BLG**
- ABV ---
- IBU **50**
- SRM **13.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **2 %**
- Size with trub loss **50 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **60.3 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.2 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	12.5 kg (80.6%)	80 %	5
Grain	Karmelowy Jasny 30EBC	1 kg (6.5%)	75 %	30
Grain	Strzegom Karmel 600	0.5 kg (3.2%)	68 %	601
Grain	Słód Wędzony - Wiśnia	1 kg (6.5%)	82 %	10
Grain	Pszeniczny Mep©Wheat	0.5 kg (3.2%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	60 min	8.8 %
Aroma (end of boil)	Lebelski	40 g	7 min	15 %
Aroma (end of boil)	Citra	31 g	7 min	13.7 %
Aroma (end of boil)	Sybilla	33 g	7 min	6 %
Aroma (end of boil)	Cascade	40 g	7 min	5.2 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Safale US-05	Ale	Slant	500 ml	Fermentis