

Braleywine 3

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **66**
- SRM **9.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------------|---------------------------------------|----------------|-------|-----|
| Grain | Castle Malting - Pilsneński 6-rzędowy | 4.5 kg (60.8%) | 80 % | 5 |
| Grain | Słód Wędzony Steinbach | 1 kg (13.5%) | 80 % | 5 |
| Grain | Monachijski | 1 kg (13.5%) | 80 % | 16 |
| Grain | Caramel/Crystal Malt - 30L | 0.5 kg (6.8%) | 75 % | 59 |
| Dry Extract | Laktoza | 0.4 kg (5.4%) | 1 % | 0 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------------------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | Saaz (Czech Republic) | 45 g | 60 min | 4.5 % |
| Boil | Citra | 20 g | 60 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| US-05 | Ale | Dry | 25 g | Fermentis |