

EN BARLEYWINE vr2 konkurs wedzony

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **39**
- SRM **9.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 8 kg (64.5%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (16.1%) | 79 % | 16 |
| Grain | Strzegom Karmel 30 | 0.5 kg (4%) | 75 % | 30 |
| Grain | Biscuit Malt | 0.3 kg (2.4%) | 79 % | 45 |
| Grain | Wędzony bukiem Viking Malt | 0.4 kg (3.2%) | 82 % | 10 |
| Grain | Pszeniczny | 0.2 kg (1.6%) | 85 % | 4 |
| Grain | Viking Pilsner malt | 1 kg (8.1%) | 82 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil | Tradition | 100 g | 60 min | 5.5 % |
| Boil | Junga | 15 g | 60 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 150 ml | Fermentis |