

Leśny Barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **104**
- SRM **8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Strzegom Pale Ale | 3 kg (35.3%) | 82 % | 6 |
| Grain | Strzegom Pilzneński | 2 kg (23.5%) | 80 % | 4 |
| Grain | Carahell | 0.7 kg (8.2%) | 77 % | 26 |
| Grain | Strzegom Monachijski typ I | 1 kg (11.8%) | 79 % | 16 |
| Grain | Briess - Wheat Malt, White | 0.5 kg (5.9%) | 85 % | 5 |
| Grain | Oats, Flaked | 0.7 kg (8.2%) | 80 % | 2 |
| Sugar | Candi Sugar, Clear | 0.6 kg (7.1%) | 100 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.7 % |
| Boil | Chinook | 15 g | 60 min | 13 % |
| Boil | Citra | 25 g | 30 min | 12 % |
| Boil | Citra | 25 g | 15 min | 12 % |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------|--------|---------|---------|
| Fining | Mech Irlandzki | 10 g | Boil | 15 min |
| Water Agent | gips | 3 g | Mash | 100 min |
| Water Agent | chlorek wapnia | 5 g | Mash | 100 min |