

N°1 BarleyWine

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **65**
- SRM **17.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15.6 liter(s)**
- Total mash volume **20.8 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **15.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4.5 kg (77.6%)	80 %	5
Grain	Strzegom Karmel 300	0.25 kg (4.3%)	70 %	299
Grain	Weyermann - Carared	0.1 kg (1.7%)	75 %	45
Grain	Strzegom Bursztynowy	0.25 kg (4.3%)	70 %	49
Grain	Strzegom Czekoladowy 400	0.1 kg (1.7%)	68 %	400
Sugar	Cukier trzcinowy	0.6 kg (10.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	25 g	60 min	15.5 %
Boil	Cascade PL	18 g	60 min	5.2 %
Boil	Palisade	12 g	60 min	7.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Dry	11.5 g	Safale
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