

BARLEYWINE #21

- Gravity **25.1 BLG**
- ABV ---
- IBU **120**
- SRM **17.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13.3 liter(s)**
- Trub loss **9 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bruntal Pale ale	7 kg (94.6%)	80 %	6.5
Grain	Chateau Special B Malt	0.1 kg (1.4%)	65.2 %	315
Grain	Chateau Crystal	0.2 kg (2.7%)	78 %	150
Grain	Oats, Flaked	0.1 kg (1.4%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	35 g	60 min	11.7 %
Boil	Citra	35 g	60 min	12 %
Boil	Amarillo	35 g	60 min	7.5 %
Aroma (end of boil)	Mosaic	10 g	7 min	11.7 %
Aroma (end of boil)	Citra	10 g	7 min	12 %
Aroma (end of boil)	Amarillo	10 g	7 min	7.5 %
First Wort	Marynka	10 g	120 min	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Danstar - Nottingham	Ale	Dry	22 g	Danstar
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Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe zwykl. i sr. opiekane blend	30 g	Secondary	21 day(s)
Fining	Irish moss	2 g	Boil	7 min

Notes

- fermentacja cicha z płatkami dębowymi (średnio opiekanie i zwykłe) ok 30 gram
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