

## #67 Angielskie Barley Wine

- Gravity **26.4 BLG**
- ABV **12.5 %**
- IBU **63**
- SRM **20.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.2 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.8 liter(s)**
- Total mash volume **50.4 liter(s)**

### Steps

- Temp **65 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **10 min**

### Mash step by step

- Heat up **37.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **31.2 liter(s)** of wort

### Fermentables

| Type  | Name                               | Amount          | Yield | EBC |
|-------|------------------------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt               | 10.5 kg (83.3%) | 80 %  | 5   |
| Grain | Special B Castle                   | 0.8 kg (6.3%)   | 70 %  | 350 |
| Grain | Strzegom Monachijski typ I         | 0.5 kg (4%)     | 79 %  | 16  |
| Grain | Grodziski pszeniczny wędzony dębem | 0.4 kg (3.2%)   | 80 %  | 3   |
| Grain | Cararuby                           | 0.4 kg (3.2%)   | 78 %  | 50  |

### Hops

| Use for   | Name           | Amount | Time   | Alpha acid |
|-----------|----------------|--------|--------|------------|
| Boil      | Magnum         | 50 g   | 60 min | 13.5 %     |
| Boil      | Phoenix        | 50 g   | 30 min | 11.9 %     |
| Whirlpool | Bramling Cross | 50 g   | 0 min  | 5.2 %      |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|                                       |     |        |        |            |
|---------------------------------------|-----|--------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Liquid | 200 ml | White Labs |
|---------------------------------------|-----|--------|--------|------------|

### Extras

| Type  | Name                                          | Amount | Use for   | Time      |
|-------|-----------------------------------------------|--------|-----------|-----------|
| Other | płatki dębowe macerowane w winie porzeczkowym | 100 g  | Secondary | 30 day(s) |

### Notes

- piana opada, choć jeszcze wysoka (aromat siarkowodoru).  
 11.05 podniesienie temp. do 19C.  
 01.06 podniesienie temperatury do 20C.  
 06.06 zalanie 50g płatków dębowych francuskich winem z czarnej porzeczki.  
 05.09 zlanie piwa na płatki. na razie bardzo dobrze i czysto. porzeczkowy smak od bramling cross  
 13.10 butelkowanie. balans w kierunku wytrawności. dużo beczki, wino i porzeczka. odfermentowanie 78,5% z 26 do 6 blg. 12,8 % alkoholu + refermentacja. finalnie z 13%. czerwony kapsel. 52 g cukru na 17 l piwa. gaz na 1,8. błędnie wpisana temp. gotowego piwa 15C. może być problem z gazem  
 May 11, 2017, 9:56 AM