

# Barley wine na 32 urodziny

- Gravity **32 BLG**
- ABV ---
- IBU **52**
- SRM **6.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

| Type  | Name       | Amount         | Yield | EBC |
|-------|------------|----------------|-------|-----|
| Grain | Pilzneński | 14.2 kg (100%) | 80 %  | 3   |

## Hops

| Use for   | Name    | Amount | Time     | Alpha acid |
|-----------|---------|--------|----------|------------|
| Boil      | Marynka | 100 g  | 50 min   | 10 %       |
| Boil      | Cascade | 50 g   | 15 min   | 6 %        |
| Whirlpool | Cascade | 50 g   | 20 min   | 6 %        |
| Dry Hop   | Citra   | 100 g  | 5 day(s) | 12 %       |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 400 ml | Fermentis  |
| Bayanus g955 | Wine | Dry   | 30 g   | bayanus    |