

## 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 |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

|                      |     |     |      |         |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |
|----------------------|-----|-----|------|---------|

### Extras

| Type   | Name                                            | Amount | Use for   | Time      |
|--------|-------------------------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe<br>zwykl. i sr. opiekane<br>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  
*Aug 2, 2016, 1:44 PM*