

# Barley

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **70**
- SRM **7.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

| Type  | Name                   | Amount         | Yield | EBC |
|-------|------------------------|----------------|-------|-----|
| Grain | Viking Malt Pilzneński | 5.5 kg (78.6%) | 80 %  | 4   |
| Grain | Viking Malt Pszeniczny | 1 kg (14.3%)   | 82 %  | 5   |
| Grain | Viking Malt Cookie     | 0.3 kg (4.3%)  | 72 %  | 50  |
| Grain | Płatki owsiane         | 0.2 kg (2.9%)  | 85 %  | 5   |

## Hops

| Use for | Name            | Amount | Time     | Alpha acid |
|---------|-----------------|--------|----------|------------|
| Boil    | Citra 2017      | 20 g   | 60 min   | 11.8 %     |
| Boil    | Amarillo 2017   | 35 g   | 60 min   | 9.8 %      |
| Boil    | Perle           | 15 g   | 60 min   | 8 %        |
| Dry Hop | Mosaic 2018     | 50 g   | 3 day(s) | 13.2 %     |
| Dry Hop | Zythos 2018     | 50 g   | 3 day(s) | 9.2 %      |
| Dry Hop | Willamette 2018 | 15 g   | 3 day(s) | 4.2 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 350 ml | Fermentis  |