Barleywine 2022_04

- Gravity **26.8 BLG**
- ABV **12.7 %**
- IBU **40**
- SRM **15**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **3 %**
- Size with trub loss **13.4 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg *(55.2%)*	80 %	5
Grain	Pszeniczny viking	1 kg *(13.8%)*	85 %	5
Grain	Strzegom Monachijski typ II	1 kg *(13.8%)*	79 %	22
Grain	Płatki owsiane	0.5 kg *(6.9%)*	60 %	3
Grain	Aroma CastleMalting	0.25 kg *(3.4%)*	78 %	100
Grain	Strzegom Karmel 150	0.25 kg *(3.4%)*	75 %	150
Grain	Karmelowy Czerwony	0.25 kg *(3.4%)*	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	50 g	60 min	4.3 %
Boil	East Kent Goldings	100 g	10 min	5.4 %

Yeasts

Name	Type	Form	Amount	Laboratory

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

Safale S-04	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Flavor	BEczka dębowa	20 g	Secondary	7 day(s)