

## barleywine red

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **50**
- SRM **14.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                         | Amount         | Yield | EBC |
|-------|------------------------------|----------------|-------|-----|
| Grain | Viking Pale Ale malt         | 7 kg (75.1%)   | 80 %  | 5   |
| Grain | Strzegom Monachijski typ II  | 1 kg (10.7%)   | 79 %  | 22  |
| Grain | Weyermann - Carared          | 1 kg (10.7%)   | 75 %  | 45  |
| Grain | Słód Caramel Aromatic Viking | 0.3 kg (3.2%)  | 75 %  | 170 |
| Grain | Jęczmień palony              | 0.02 kg (0.2%) | 55 %  | 985 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Magnum     | 30 g   | 60 min | 13 %       |
| Aroma (end of boil) | Cascade PL | 20 g   | 5 min  | 5.2 %      |
| Boil                | Galena     | 25 g   | 60 min | 12 %       |

### Yeasts

| Name   | Type | Form   | Amount | Laboratory |
|--------|------|--------|--------|------------|
| plynne | Ale  | Liquid | 100 ml | ---        |