

## #30 Belgian Barley Wine

- Gravity **29.3 BLG**
- ABV ---
- IBU **73**
- SRM **25.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

| Type  | Name                 | Amount         | Yield | EBC |
|-------|----------------------|----------------|-------|-----|
| Grain | Castle Pale Ale      | 7 kg (93.3%)   | 80 %  | 8   |
| Grain | Weyermann - Carapils | 0.25 kg (3.3%) | 78 %  | 4   |
| Grain | Caraaroma            | 0.25 kg (3.3%) | 78 %  | 400 |

### Hops

| Use for | Name      | Amount | Time   | Alpha acid |
|---------|-----------|--------|--------|------------|
| Boil    | Marynka   | 60 g   | 60 min | 10 %       |
| Boil    | Tradition | 25 g   | 30 min | 5.5 %      |

### Yeasts

| Name                           | Type | Form  | Amount | Laboratory  |
|--------------------------------|------|-------|--------|-------------|
| Wyeast - Trappist High Gravity | Ale  | Slant | 150 ml | Wyeast Labs |

### Extras

| Type  | Name           | Amount | Use for | Time  |
|-------|----------------|--------|---------|-------|
| Other | pożywka wyeast | 1.5 g  | Boil    | 1 min |