

Barley Wine (II FPD)

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **49**
- SRM **7.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Fawcett - Maris Otter	10 kg (100%)	81 %	6

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Iunga	65 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

Notes

- Na cichą: płatki dębowe, wiórki kokosowe, wanilia.
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