

# Barleywine

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **75**
- SRM **15.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **90 C**, Time **70 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **101.7C**
- Add grains
- Keep mash **70 min** at **90C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

| Type  | Name                         | Amount        | Yield  | EBC |
|-------|------------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt         | 5 kg (73.5%)  | 80 %   | 5   |
| Grain | Monachijski                  | 0.5 kg (7.4%) | 80 %   | 16  |
| Grain | Žytni                        | 0.5 kg (7.4%) | 85 %   | 8   |
| Grain | Special B Malt               | 0.3 kg (4.4%) | 65.2 % | 315 |
| Grain | Briess - 2 Row Carapils Malt | 0.5 kg (7.4%) | 75 %   | 3   |

## Hops

| Use for | Name    | Amount | Time     | Alpha acid |
|---------|---------|--------|----------|------------|
| Boil    | Polaris | 50 g   | 30 min   | 19 %       |
| Dry Hop | Polaris | 50 g   | 5 day(s) | 19 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 22 g   | Danstar    |