

barley wine

- Gravity **26.6 BLG**
- ABV ---
- IBU **120**
- SRM **22.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Płatki owsiane	0.5 kg (6.1%)	1 %	3
Grain	Strzegom Pale Ale	3.5 kg (42.7%)	79 %	6
Grain	Melanoiden Malt	1 kg (12.2%)	80 %	39
Grain	Karmelowy żytni Strzegom	0.5 kg (6.1%)	75 %	150
Grain	Strzegom Pszeniczny	0.5 kg (6.1%)	81 %	6
Grain	zakwaszający	0.2 kg (2.4%)	75 %	7
Grain	Strzegom Monachijski typ I	1 kg (12.2%)	79 %	16
Grain	diastyczny	1 kg (12.2%)	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %
Boil	Citra	20 g	5 min	12 %
Boil	Citra	20 g	10 min	12 %
Aroma (end of boil)	Motueka	15 g	10 min	7 %
Aroma (end of boil)	Motueka	15 g	5 min	7 %

Aroma (end of boil)	Galaxy	15 g	5 min	15 %
Dry Hop	Motueka	20 g	5 day(s)	7 %
Dry Hop	Citra	10 g	5 day(s)	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM13 Irlandzkie Ciemności	Ale	Liquid	40 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki serry	20 g	Secondary	20 day(s)