

# Barleywine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **17**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	7 kg (87.5%)	80 %	7
Grain	Słód Crystal Thomas Fawcett	0.5 kg (6.3%)	70 %	175
Grain	Cara Gold Castlemalting	0.5 kg (6.3%)	78 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Summit	40 g	60 min	15.3 %
Aroma (end of boil)	Ekuanot	20 g	0 min	15.2 %
Whirlpool	Summit	10 g	20 min	15.3 %
Whirlpool	Ekuanot	30 g	20 min	15.2 %
Dry Hop	Amarillo	50 g	7 day(s)	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - 1272 American Ale II	Ale	Slant	400 ml	Wyeast Labs

## Extras

Type	Name	Amount	Use for	Time
Water Agent	witamina C	3 g	Secondary	---

## Notes

- Stosunek chlorków do siarczków - 1 do 2  
Start fermentacji w 16'C, stabilizacja w 18'C, finalizacja w 21'C  
Chmielenie na zimno w drugiej dobie fermentacji  
Dodatek witaminy C przed leżakowaniem  
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