

Peated American barleywine

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **74**
- SRM **15.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **170 min**
- Evaporation rate **11 %/h**
- Boil size **33.1 liter(s)**

Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **44.1 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (39.7%)	80 %	5
Grain	Słód CHÂTEAU PEATED 45ppm	4 kg (31.7%)	80 %	4
Grain	Monachijski	3 kg (23.8%)	80 %	16
Grain	Special B Malt	0.3 kg (2.4%)	65.2 %	315
Grain	Weyermann Caramunich 3	0.3 kg (2.4%)	76 %	150

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Apollo	50 g	60 min	17 %
Boil	Apollo	50 g	20 min	17 %
Boil	Simcoe	50 g	5 min	13.2 %
Whirlpool	Simcoe	50 g	0 min	13.2 %
Dry Hop	Simcoe	100 g	2 day(s)	13.2 %

Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	2 ml	Fermentis
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Extras

Type	Name	Amount	Use for	Time
Other	Płatki sherry	50 g	Secondary	30 day(s)
Other	Wiramina c	5 g	Bottling	---