

Barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **59**
- SRM **19.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **19.4 liter(s)**
- Total mash volume **29.1 liter(s)**

Steps

- Temp **65 C**, Time **80 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **19.4 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (72.2%)	80 %	5
Grain	Viking Munich Malt	1 kg (10.3%)	78 %	18
Grain	Weyermann - Carared	1 kg (10.3%)	75 %	45
Grain	Słód Caramel Aromatic Viking	0.5 kg (5.2%)	75 %	170
Grain	Caraaroma	0.2 kg (2.1%)	78 %	400

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	100 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	30 g	10 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Fermentis Safbrew BE-256	Ale	Dry	11 g	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry/Whisky	50 g	Secondary	30 day(s)

Notes

- <https://homebeer.pl/pl/p/Slod-pale-ale-Viking-Malt-Strzegom/268>
<https://homebeer.pl/pl/p/Slod-monachijski-Viking-Malt-Strzegom-/837>
<https://homebeer.pl/pl/p/Slod-Carared-Weyermann-czerwony/1113>
<https://homebeer.pl/pl/p/Slod-Caramel-Pale-Viking-Malt-Strzegom/1363>
<https://homebeer.pl/pl/p/Slod-karmelowy-ciemny-Caraaroma-Weyermann/1027>

<https://homebeer.pl/pl/p/Chmiel-Challenger-UK-granulat/277>
<https://homebeer.pl/pl/p/Chmiel-East-Kent-Golding-UK-granulat/279>

<https://homebeer.pl/pl/p/Platki-debowe-SherryWhisky-50g/796>

<https://homebeer.pl/pl/p/Drozdze-do-piwa-domowego-Fermentis-BE-256-Abbaye/179>

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