

# BARLEYWINE

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- Gravity **23.3 BLG**
- ABV **10.7 %**
- IBU **54**
- SRM **13.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **100 min**
- Evaporation rate **13 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **29.9 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **21.6 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **1 min** at **76C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (66.3%)	80 %	5
Grain	Monachijski	1.5 kg (18.1%)	80 %	16
Grain	Carahell	0.5 kg (6%)	77 %	26
Grain	Słód Caramunich Typ II Weyermann	0.5 kg (6%)	73 %	120
Grain	Weyermann - Acidulated Malt	0.3 kg (3.6%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Progress	50 g	40 min	7.4 %
Aroma (end of boil)	Fuggles	25 g	15 min	4.5 %
Whirlpool	Fuggles	25 g	0 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
WLP060 - American Ale Yeast Blend	Ale	Slant	250 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki debowe śre.op. amer.	50 g	Secondary	30 day(s)