

Smoked barley wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **91**
- SRM **24.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Wędzony bukiem	5 kg (84%)	82 %	10
Grain	Viking Melanoidynowy	0.65 kg (10.9%)	75 %	60
Grain	Special B Malt	0.3 kg (5%)	65.2 %	315

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13.5 %
Boil	Iunga	20 g	60 min	11 %

Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	25 g	---

Extras

Type	Name	Amount	Use for	Time
Flavor	Wędzona śliwka	100 g	Boil	5 min

Flavor	Wędzona śliwka	100 g	Primary	21 day(s)
Maceracja w alko, całość do fermentora				

Notes

- Zacieranie pól na pól (2,5+0,65;2,5+0,3)
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