

#28 Smoked BarleyWine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **69**
- SRM **7.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (29%)	79 %	6
Grain	Słód Wędzony Steinbach	1.5 kg (21.7%)	80 %	5
Grain	Pilzneński	1 kg (14.5%)	81 %	4
Grain	Strzegom Wiedeński	1 kg (14.5%)	79 %	10
Grain	Żytni	1 kg (14.5%)	85 %	8
Grain	Płatki owsiane	0.4 kg (5.8%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	30 g	60 min	10 %
Boil	Mosaic	10 g	30 min	10 %
Boil	Centennial	20 g	30 min	10.5 %
Boil	Mosaic	10 g	10 min	10 %
Boil	Centennial	30 g	10 min	10.5 %
Dry Hop	Amarillo	40 g	3 day(s)	9.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe whisky	50 g	Secondary	14 day(s)