

# Barley Wine

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **13**
- SRM **8.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **23 liter(s)**
- Total mash volume **29.5 liter(s)**

## Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**

## Mash step by step

- Heat up **23 liter(s)** of strike water to **60C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Sparge using **14 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale ale	3 kg (30.7%)	--- %	7.5
Grain	Karmelowy Jasny 30EBC	0.5 kg (5.1%)	--- %	30
Grain	Wiedeński	0.5 kg (5.1%)	--- %	12
Grain	Monachijski typ II	0.75 kg (7.7%)	--- %	25
Grain	Carmel Pils	0.26 kg (2.7%)	--- %	7
Grain	Caraamber	0.25 kg (2.6%)	--- %	80
Grain	Płatki owsiane	0.4 kg (4.1%)	--- %	---
Grain	Płatki jęczmienne	0.4 kg (4.1%)	--- %	---
Grain	Red X	0.5 kg (5.1%)	--- %	32
Adjunct	cukier kandyzowany	0.5 kg (5.1%)	--- %	---
Dry Extract	Ekstrakt słodowy	1 kg (10.2%)	--- %	---
Liquid Extract	Ekstrakt słodowy pszeniczny	1.7 kg (17.4%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	35 min	9.5 %

Boil	Amarillo	8 g	20 min	9.5 %
Boil	Citra	8 g	20 min	12 %
Boil	Citra	8 g	10 min	12 %
Dry Hop	Amarillo	8 g	10 day(s)	9.5 %
Dry Hop	Pacific Gem	5 g	10 day(s)	15.3 %
Dry Hop	Citra	10 g	10 day(s)	12 %
Dry Hop	Amarillo	8 g	7 day(s)	9.5 %
Dry Hop	Pacific Gem	5 g	7 day(s)	15.3 %
Dry Hop	Citra	10 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	33 g	Fermentis