

barley wine "2"

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **82**
- SRM **11.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **48.7 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **36.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------------|-----------------|--------|-----|
| Grain | Briess - 2 Row Brewers Malt | 10.5 kg (86.2%) | 80.5 % | 4 |
| Grain | Briess - Munich Malt 10L | 0.5 kg (4.1%) | 77 % | 20 |
| Grain | Caramel/Crystal Malt - 20L | 0.35 kg (2.9%) | 75 % | 39 |
| Grain | Briess - Caramel Malt 90L | 0.225 kg (1.8%) | 75 % | 177 |
| Grain | Amber Malt | 0.2 kg (1.6%) | 75 % | 43 |
| Grain | Briess - Victory Malt | 0.2 kg (1.6%) | 75 % | 55 |
| Grain | Briess - Caracrysal Wheat Malt | 0.2 kg (1.6%) | 78 % | 108 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil | Galena | 100 g | 60 min | 12.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|------|--------|-----------------|
| Mangrove Jack's M44 US West Coast | Ale | Dry | 20 g | Mangrove Jack's |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|--------------|--------|---------|--------|
| Water Agent | kwas mlekowy | 7 g | Mash | 45 min |
| Other | pozywka | 5 g | Boil | 15 min |
| Fining | klarowanie | 2 g | Boil | 15 min |