

barley wine

- Gravity **26.6 BLG**
- ABV ---
- IBU **120**
- SRM **22.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Płatki owsiane | 0.5 kg (6.1%) | 1 % | 3 |
| Grain | Strzegom Pale Ale | 3.5 kg (42.7%) | 79 % | 6 |
| Grain | Melanoiden Malt | 1 kg (12.2%) | 80 % | 39 |
| Grain | Karmelowy żytni Strzegom | 0.5 kg (6.1%) | 75 % | 150 |
| Grain | Strzegom Pszeniczny | 0.5 kg (6.1%) | 81 % | 6 |
| Grain | zakwaszajacy | 0.2 kg (2.4%) | 75 % | 7 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.2%) | 79 % | 16 |
| Grain | diastyczny | 1 kg (12.2%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 100 g | 60 min | 15.5 % |
| Boil | Citra | 20 g | 5 min | 12 % |
| Boil | Citra | 20 g | 10 min | 12 % |
| Aroma (end of boil) | Motueka | 15 g | 10 min | 7 % |
| Aroma (end of boil) | Motueka | 15 g | 5 min | 7 % |

| | | | | |
|---------------------|---------|------|----------|------|
| Aroma (end of boil) | Galaxy | 15 g | 5 min | 15 % |
| Dry Hop | Motueka | 20 g | 5 day(s) | 7 % |
| Dry Hop | Citra | 10 g | 5 day(s) | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale | Liquid | 40 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|--------|--------------|--------|-----------|-----------|
| Flavor | płatki serry | 20 g | Secondary | 20 day(s) |