

Barley Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **50**
- SRM **19**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **95 min**
- Evaporation rate **10 %/h**
- Boil size **27.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **25.4 liter(s)**
- Total mash volume **36.5 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **65 C**, Time **30 min**
- Temp **72 C**, Time **60 min**
- Temp **78 C**, Time **15 min**

Mash step by step

- Heat up **25.4 liter(s)** of strike water to **60.2C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **30 min** at **65C**
- Keep mash **60 min** at **72C**
- Keep mash **15 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **27.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	5.85 kg (52.9%)	80 %	7
Grain	Pszeniczny	1 kg (9%)	85 %	4
Grain	Amber Malt	1 kg (9%)	75 %	43
Grain	Biscuit Malt	0.8 kg (7.2%)	79 %	45
Grain	Weyermann - Melanoiden Malt	0.5 kg (4.5%)	81 %	53
Grain	Strzegom Karmel 30	0.5 kg (4.5%)	75 %	30
Grain	Caraamber	0.5 kg (4.5%)	75 %	59
Grain	Płatki owsiane	0.8 kg (7.2%)	85 %	3
Grain	Jęczmień palony	0.1 kg (0.9%)	55 %	985

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	60 g	60 min	7 %
Boil	Challenger	20 g	30 min	7 %
Boil	Cluster	45 g	20 min	7.75 %

Aroma (end of boil)	Fuggles	50 g	5 min	4.5 %
Whirlpool	East Kent Goldings	50 g	0 min	5.1 %
Dry Hop	Fuggles	50 g	5 day(s)	4.5 %
Dry Hop	East Kent Goldings	50 g	5 day(s)	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM12 W szkocką kratę	Ale	Liquid	50 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe po whisky	100 g	Secondary	5 day(s)