

## Barley wine zacieranie i ekstr.

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **46**
- SRM **5.5**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **2 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **2 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

| Type           | Name                       | Amount         | Yield | EBC |
|----------------|----------------------------|----------------|-------|-----|
| Grain          | Pilzneński                 | 10 kg (81.4%)  | 81 %  | 4   |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.7 kg (13.8%) | 80 %  | 4   |
| Sugar          | Cukier                     | 0.58 kg (4.7%) | --- % | --- |

### Hops

| Use for | Name     | Amount | Time     | Alpha acid |
|---------|----------|--------|----------|------------|
| Boil    | Simcoe   | 20 g   | 60 min   | 13.2 %     |
| Boil    | Amarillo | 25 g   | 20 min   | 9.5 %      |
| Boil    | Mosaic   | 20 g   | 20 min   | 10 %       |
| Boil    | Chinook  | 25 g   | 69 min   | 13 %       |
| Dry Hop | Citra    | 50 g   | 3 day(s) | 12 %       |
| Dry Hop | Mosaic   | 50 g   | 3 day(s) | 10 %       |
| Boil    | Citra    | 3 g    | 85 min   | 12 %       |

### Yeasts

| <b>Name</b>      | <b>Type</b> | <b>Form</b> | <b>Amount</b> | <b>Laboratory</b> |
|------------------|-------------|-------------|---------------|-------------------|
| FM28 Habit opata | Ale         | Liquid      | 70 ml         | Fermentum Mobile  |

### **Extras**

| <b>Type</b> | <b>Name</b>   | <b>Amount</b> | <b>Use for</b> | <b>Time</b> |
|-------------|---------------|---------------|----------------|-------------|
| Other       | Płatki dębowe | 100 g         | Secondary      | 14 day(s)   |