

Barleywine

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **62**
- SRM **17**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **5 %/h**
- Boil size **21.1 liter(s)**

Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **22.4 liter(s)**
- Total mash volume **30.4 liter(s)**

Steps

- Temp **52 C**, Time **15 min**
- Temp **68 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **22.4 liter(s)** of strike water to **57.7C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **60 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Briess - Pale Ale Malt | 7 kg (87.5%) | 80 % | 7 |
| Grain | Słód Crystal Thomas Fawcett | 0.5 kg (6.3%) | 70 % | 175 |
| Grain | Cara Gold Castlemalting | 0.5 kg (6.3%) | 78 % | 130 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|----------|------------|
| Boil | Summit | 40 g | 60 min | 15.3 % |
| Aroma (end of boil) | Ekuanot | 20 g | 0 min | 15.2 % |
| Whirlpool | Summit | 10 g | 20 min | 15.3 % |
| Whirlpool | Ekuanot | 30 g | 20 min | 15.2 % |
| Dry Hop | Amarillo | 50 g | 7 day(s) | 9.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------------------------|------|-------|--------|-------------|
| Wyeast - 1272 American Ale II | Ale | Slant | 400 ml | Wyeast Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|------------|--------|-----------|------|
| Water Agent | witamina C | 3 g | Secondary | --- |

Notes

- Stosunek chlorków do siarczków - 1 do 2
Start fermentacji w 16'C, stabilizacja w 18'C, finalizacja w 21'C
Chmielenie na zimno w drugiej dobie fermentacji
Dodatek witaminy C przed leżakowaniem
Dec 30, 2024, 1:03 AM