

# Barleywine III

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **76**
- SRM **15.3**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **66 C**, Time **95 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **95 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

| Type           | Name                   | Amount         | Yield | EBC |
|----------------|------------------------|----------------|-------|-----|
| Grain          | Viking Pale Ale malt   | 10 kg (78.7%)  | 80 %  | 5   |
| Grain          | Strzegom Karmel<br>150 | 1 kg (7.9%)    | 75 %  | 150 |
| Liquid Extract | Bruntal                | 1.7 kg (13.4%) | 81 %  | 26  |

## Hops

| Use for | Name                      | Amount | Time   | Alpha acid |
|---------|---------------------------|--------|--------|------------|
| Boil    | Columbus/Tomahawk/Zeus    | 50 g   | 60 min | 14.3 %     |
| Boil    | lunga                     | 50 g   | 60 min | 11.3 %     |
| Boil    | East Kent Goldings        | 25 g   | 25 min | 5.1 %      |
| Boil    | Hallertauer<br>Mittelfruh | 50 g   | 25 min | 4.4 %      |
| Boil    | East Kent Goldings        | 25 g   | 15 min | 5.1 %      |

## Yeasts

| Name                    | Type | Form | Amount | Laboratory |
|-------------------------|------|------|--------|------------|
| Danstar -<br>Nottingham | Ale  | Dry  | 22 g   | Danstar    |

## Extras

| Type   | Name                    | Amount | Use for   | Time      |
|--------|-------------------------|--------|-----------|-----------|
| Fining | whirflock               | 0.5 g  | Boil      | 15 min    |
| Flavor | Płatki dębowe<br>Whisky | 50 g   | Secondary | 30 day(s) |