

## Barleywine (mala wersja v2)

- Gravity **24 BLG**
- ABV **11 %**
- IBU **51**
- SRM **20**
- Style **English 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 **70 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20.3 liter(s)**
- Total mash volume **28.5 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **20.3 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **6.8 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5.5 kg (67.7%)	80 %	5
Grain	Viking Munich Malt	1 kg (12.3%)	78 %	15
Grain	Weyermann - Carared	1 kg (12.3%)	75 %	45
Grain	Słód Caramel Aromatic Viking	0.47 kg (5.8%)	75 %	170
Grain	Caraaroma	0.16 kg (2%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	30 g	40 min	11 %
Aroma (end of boil)	Fuggles	25 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP007 - Dry English Ale Yeast	Ale	Liquid	700 ml	White Labs

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry/Whisky	41.66 g	Secondary	30 day(s)

## Notes

- WLP007 - Dry English Ale Yeast  
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