

# Barleywine (mala wersja)

- Gravity **24 BLG**
- ABV **11 %**
- IBU **59**
- SRM **19.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **18.1 liter(s)**
- Total mash volume **25.1 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 **18.1 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (71.8%)	80 %	5
Grain	Viking Munich Malt	0.73 kg (10.5%)	78 %	18
Grain	Weyermann - Carared	0.73 kg (10.5%)	75 %	45
Grain	Słód Caramel Aromatic Viking	0.36 kg (5.2%)	75 %	170
Grain	Caraaroma	0.14 kg (2%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	72.23 g	60 min	7 %
Aroma (end of boil)	East Kent Goldings	21.67 g	10 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safbrew T-58	Ale	Dry	11 g	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe Sherry/Whisky	36.11 g	Secondary	30 day(s)