

## BARLEYWINE v2 #64

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- Gravity **24 BLG**
- ABV **11 %**
- IBU **89**
- SRM **13.2**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **14.5 %/h**
- Boil size **25.1 liter(s)**

### Mash information

- Mash efficiency **78.9 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

### Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

### Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking - pale ale           | 6 kg (77.9%)  | 79 %  | 6   |
| Grain | Viking - wiedeński          | 1 kg (13%)    | 79 %  | 8.6 |
| Grain | Viking - karmelowy czerwony | 0.5 kg (6.5%) | 75 %  | 50  |
| Grain | Chateau - Special B Malt    | 0.2 kg (2.6%) | 77 %  | 300 |

### Hops

| Use for             | Name       | Amount | Time   | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil                | Columbus   | 37 g   | 60 min | 12.5 %     |
| Boil                | Chinook PL | 40 g   | 30 min | 8.6 %      |
| Aroma (end of boil) | Mosaic     | 40 g   | 10 min | 12.1 %     |
| Aroma (end of boil) | Cascade PL | 60 g   | 10 min | 5.5 %      |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory       |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale  | Slant | 200 ml | Fermentum Mobile |

## Extras

| Type        | Name                              | Amount | Use for   | Time      |
|-------------|-----------------------------------|--------|-----------|-----------|
| Water Agent | Gips                              | 6 g    | Mash      | ---       |
| Water Agent | chlerek wapnia [ml]               | 3.44 g | Mash      | ---       |
| Water Agent | epsom                             | 3 g    | Mash      | ---       |
| Water Agent | kwask mlekowy [ml]                | 1.95 g | Mash      | ---       |
| Fining      | mech irlandzki                    | 3 g    | Boil      | 10 min    |
| Flavor      | plátky dębowe śr.<br>opiekane USA | 30 g   | Secondary | 21 day(s) |