

# BarleyWine - wędzony

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **64**
- SRM **17.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **65 min**
- Evaporation rate **10 %/h**
- Boil size **25.5 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.5 liter(s)**
- Total mash volume **39.4 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**

## Mash step by step

- Heat up **29.5 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **25.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Bestmalz - wędzony bukiem	8 kg (72.4%)	80 %	4
Grain	BESTMALZ - Best Minich	1 kg (9%)	80.5 %	16
Grain	Weyermann - Carafa I	0.1 kg (0.9%)	70 %	690
Grain	Słód Caramunich Typ II Weyermann	0.75 kg (6.8%)	73 %	120
Liquid Extract	WES ekstrakt słodowy jasny	1.2 kg (10.9%)	80 %	35

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	30 g	15 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	mech irlandzki	10 g	Boil	10 min