

# Belgian Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **70**
- SRM **10.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount       | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 %  | 5   |
| Grain | Strzegom Bursztynowy | 1 kg (14.3%) | 70 %  | 49  |

## Hops

| Use for | Name  | Amount | Time   | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil    | lunga | 60 g   | 60 min | 11 %       |

## Yeasts

| Name             | Type | Form   | Amount | Laboratory       |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale  | Liquid | 300 ml | Fermentum Mobile |

## Extras

| Type        | Name                       | Amount | Use for   | Time      |
|-------------|----------------------------|--------|-----------|-----------|
| Flavor      | Płatki dębowe amerykańskie | 20 g   | Secondary | 30 day(s) |
| Water Agent | Chlorek wapnia             | 10 g   | Mash      | ---       |
| Water Agent | Gips piwowarski            | 10 g   | Mash      | ---       |