

## BW

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **58**
- SRM **8.9**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **62 C**, Time **30 min**
- Temp **68 C**, Time **40 min**
- Temp **72 C**, Time **10 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **40 min** at **68C**
- Keep mash **10 min** at **72C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (62.5%)	79 %	6
Grain	Viking Pilsner malt	1 kg (12.5%)	82 %	4
Grain	Bestmalz Red X	1 kg (12.5%)	79 %	30
Sugar	cukier	1 kg (12.5%)	100 %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	50 g	60 min	13 %
Boil	Citra	30 g	30 min	1 %
Boil	Cascade	66 g	30 min	1 %
Boil	Marynka	15 g	30 min	1 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Dry	10 g	Mangrove Jack's

### Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe sherry	20 g	Boil	25 min
Flavor	płatki dębowe sherry	30 g	Secondary	14 day(s)