

# Cherry American Barley Wine Porto BA

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **54**
- SRM **17.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **70.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **59.6 liter(s)**
- Total mash volume **89.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **59.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.3 liter(s)** of **76C** water or to achieve **70.1 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński           | 26 kg (87.2%) | 81 %  | 4   |
| Grain | Abbey Malt Weyermann | 2.6 kg (8.7%) | 75 %  | 45  |
| Grain | Caraaroma            | 1.2 kg (4%)   | 78 %  | 400 |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Chinook | 90 g   | 60 min | 13 %       |
| Boil    | Chinook | 70 g   | 25 min | 13 %       |
| Boil    | Chinook | 80 g   | 15 min | 13 %       |

## Yeasts

| Name                 | Type | Form | Amount | Laboratory |
|----------------------|------|------|--------|------------|
| Danstar - Nottingham | Ale  | Dry  | 33 g   | Danstar    |

## Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                              |         |           |     |
|--------|------------------------------|---------|-----------|-----|
| Flavor | wiśnie macerowane<br>w rumie | 1000 g  | Secondary | --- |
| Other  | beczka po porto              | 50000 g | Secondary | --- |

## Notes

- drożdże ok. 3 saszetki - zrobiony wcześniej mały starter  
*Sep 8, 2020, 9:59 AM*