

# WILD BARLEYWINE (Stajnia Augiasza)

- Gravity **29.3 BLG**
- ABV **14.4 %**
- IBU **82**
- SRM **19.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **10 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **29.9 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **42.5 liter(s)**
- Total mash volume **59.5 liter(s)**

## Steps

- Temp **72 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **42.5 liter(s)** of strike water to **82.4C**
- Add grains
- Keep mash **90 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **4.4 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Monachijski	7 kg (41.2%)	80 %	16
Grain	Wiedeński	8 kg (47.1%)	79 %	10
Grain	Weyermann - Melanoiden Malt	0.5 kg (2.9%)	81 %	53
Grain	Abbey Castle	0.5 kg (2.9%)	80 %	45
Grain	Biscuit Malt	1 kg (5.9%)	79 %	45

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Flyer	150 g	60 min	9.8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
White Labs WLP648 Brettanomyces bruxellensis Trois Vrai	Ale	Slant	300 ml	---