

#69 Funky Cherry Barleywine

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **47**
- SRM **15.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt | 5 kg (75.8%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (15.2%) | 79 % | 16 |
| Grain | Karmelowy Czerwony | 0.3 kg (4.5%) | 75 % | 40 |
| Grain | Special B Malt | 0.3 kg (4.5%) | 65.2 % | 350 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 20 g | 60 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 50 g | 0 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------------|------|--------|--------|------------|
| WLP670 - American Farmhouse Blend | Ale | Liquid | 35 ml | --- |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------------------|--------|-----------|-----------|
| Flavor | wiśnie | 2500 g | Secondary | 30 day(s) |
| Flavor | Płatki z drzewa wiśniowego | 50 g | Secondary | 14 day(s) |

Notes

- Pełna fermentacja na Bretach. Pomiary od 30. dnia fermentacji.
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