

# Barlewine Oak Aged

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **55**
- SRM **13.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.2 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **11.5 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4.2 kg (89.4%)	79 %	6
Grain	Biscuit Malt	0.125 kg (2.7%)	79 %	45
Grain	Weyermann - Carared	0.125 kg (2.7%)	75 %	45
Grain	Special W	0.125 kg (2.7%)	77 %	300
Grain	Strzegom Karmel 150	0.125 kg (2.7%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	lunga	20 g	30 min	11 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	60 ml	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	gips piwowarski	2 g	Mash	60 min
Flavor	Płatki dębowe sherry	25 g	Secondary	30 day(s)