

## BARLEY WINE 18

- Gravity **26.6 BLG**
- ABV ---
- IBU **55**
- SRM **15.3**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **15.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.6 liter(s)**

### Steps

- Temp **52 C**, Time **15 min**
- Temp **66 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.2 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **15 min** at **52C**
- Keep mash **45 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **15.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (62.5%)	79 %	6
Grain	Strzegom Pilzneński	0.5 kg (7.8%)	80 %	4
Grain	Strzegom Wiedeński	0.5 kg (7.8%)	79 %	10
Grain	Biscuit Malt	1 kg (15.6%)	79 %	45
Grain	Płatki owsiane	0.4 kg (6.3%)	85 %	3

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Pilot	30 g	60 min	7.5 %
Boil	Pilot	30 g	30 min	7.5 %
Boil	Pilot	40 g	10 min	7.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	11 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki Sherry Oloroso /Brandy	50 g	Secondary	14 day(s)