

& Barley wine

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **109**
- SRM **15.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28.5 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **64 C**, Time **20 min**
- Temp **68 C**, Time **20 min**
- Temp **72 C**, Time **20 min**

Mash step by step

- Heat up **28.5 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **20 min** at **64C**
- Keep mash **20 min** at **68C**
- Keep mash **20 min** at **72C**
- Sparge using **6.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (84.2%)	80 %	7
Grain	Special B Malt	0.5 kg (5.3%)	65.2 %	315
Grain	Pszeniczny	1 kg (10.5%)	85 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	25 min	19 %
Aroma (end of boil)	Polaris	10 g	20 min	19 %
Boil	Polaris	60 g	15 min	19 %
Aroma (end of boil)	Polaris	10 g	10 min	19 %
Aroma (end of boil)	Polaris	10 g	5 min	19 %
Whirlpool	Polaris	100 g	20 min	19 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar