

# Barley Wine

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- Gravity **32.3 BLG**
- ABV ---
- IBU **51**
- SRM **16**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **180 min**
- Evaporation rate **6.66 %/h**
- Boil size **27 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **38.4 liter(s)**
- Total mash volume **50.4 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**

## Mash step by step

- Heat up **38.4 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **70 min** at **68C**
- Sparge using **0.6 liter(s)** of **76C** water or to achieve **27 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	7 kg (58.3%)	81 %	4
Grain	Munich Malt	5 kg (41.7%)	80 %	18

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	160 min	10 %
Boil	Marynka	30 g	60 min	10 %
Whirlpool	Mosaic	30 g	15 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	300 ml	Fermentis