

BARLEY WINE

- Gravity **27.9 BLG**
- ABV ---
- IBU **110**
- SRM **38.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **20.2 liter(s)**
- Total mash volume **28.5 liter(s)**

Steps

- Temp **53 C**, Time **15 min**
- Temp **67 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **20.2 liter(s)** of strike water to **59.7C**
- Add grains
- Keep mash **15 min** at **53C**
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **20.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5.2 kg (63%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (24.2%) | 79 % | 16 |
| Grain | Strzegom Karmel 150 | 0.75 kg (9.1%) | 75 % | 150 |
| Grain | Fawcett - Pale Chocolate | 0.3 kg (3.6%) | 71 % | 600 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | magnum | 15 g | 60 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 60 min | 12.5 % |
| Boil | Citra | 20 g | 30 min | 13.5 % |
| Boil | Simcoe | 30 g | 20 min | 11.4 % |
| Boil | Citra | 30 g | 15 min | 13.5 % |
| Boil | Cascade | 5 g | 10 min | 7.2 % |
| Boil | Centennial | 20 g | 10 min | 8.5 % |

| | | | | |
|-----------|------------|------|----------|--------|
| Boil | Centennial | 20 g | 5 min | 8.5 % |
| Whirlpool | Centennial | 20 g | 60 min | 8.5 % |
| Whirlpool | Citra | 20 g | 60 min | 13.5 % |
| Whirlpool | Simcoe | 10 g | 60 min | 11.4 % |
| Dry Hop | Centennial | 20 g | 5 day(s) | 8.5 % |
| Dry Hop | Citra | 30 g | 5 day(s) | 13.5 % |
| Dry Hop | Simcoe | 10 g | 5 day(s) | 11.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale | Dry | 22 g | Mangrove Jack's |