

barley wine 69

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **94**
- SRM **14.4**

Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **46.7 liter(s)**

Steps

- Temp **64 C**, Time **90 min**

Mash step by step

- Heat up **36.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------|----------------|-------|-----|
| Grain | Pale Malt (2 Row) UK | 9 kg (74.6%) | 78 % | 6 |
| Grain | Strzegom Karmel 150 | 0.42 kg (3.5%) | 75 % | 150 |
| Grain | Karmelowy Czerwony | 0.95 kg (7.9%) | 75 % | 59 |
| Liquid Extract | Bruntal Pale Ale | 1.7 kg (14.1%) | 80 % | 35 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|----------|------------|
| Boil | Columbus/Tomahawk/Zeus | 60 g | 60 min | 15.5 % |
| Boil | Amarillo | 40 g | 30 min | 9.5 % |
| Boil | Amarillo | 40 g | 15 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 10 min | 15.5 % |
| Boil | Centennial | 40 g | 5 min | 10.5 % |
| Boil | Centennial | 25 g | 0 min | 10.5 % |
| Boil | Amarillo | 25 g | 0 min | 9.5 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 0 min | 15.5 % |
| Dry Hop | Amarillo | 50 g | 4 day(s) | 9.5 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 4 day(s) | 15.5 % |

Notes

- Płatki dębowe amerykańskie średnio opiekane macerowane 2 tyg. w Bourbonie dodane w ilości 60g na 3 tyg.
Dodane razem z Bourbonem.
Dec 2, 2019, 2:15 PM