

# Barley wine

- Gravity **25.3 BLG**
- ABV ---
- IBU **112**
- SRM **10.5**
- 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 **360 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

| Type  | Name                 | Amount        | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 10 kg (95.2%) | 80 %  | 5   |
| Sugar | Brown Sugar, Dark    | 0.5 kg (4.8%) | 100 % | 99  |

## Hops

| Use for   | Name                   | Amount | Time   | Alpha acid |
|-----------|------------------------|--------|--------|------------|
| Boil      | Columbus/Tomahawk/Zeus | 100 g  | 60 min | 15.5 %     |
| Whirlpool | Nelson Sauvín          | 50 g   | 10 min | 11 %       |
| Whirlpool | Citra                  | 50 g   | 10 min | 12 %       |
| Whirlpool | Cascade                | 50 g   | 10 min | 6 %        |
| Whirlpool | Amarillo               | 50 g   | 10 min | 9.5 %      |

## Yeasts

| Name                     | Type | Form  | Amount | Laboratory  |
|--------------------------|------|-------|--------|-------------|
| Wyeast - American Ale II | Ale  | Slant | 400 ml | Wyeast Labs |

## Notes

- Długość gotowania to nie pomyłka, chodzi o reakcję maliarda które będą zachodzić przy tak długim gotowaniu.  
Oct 5, 2016, 11:09 AM