

# Barley wine na 32 urodziny

- Gravity **32 BLG**
- ABV ---
- IBU **52**
- SRM **6.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **35.5 liter(s)**
- Total mash volume **49.7 liter(s)**

## Steps

- Temp **50 C**, Time **30 min**
- Temp **63 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **35.5 liter(s)** of strike water to **56C**
- Add grains
- Keep mash **30 min** at **50C**
- Keep mash **60 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	14.2 kg (100%)	80 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	50 min	10 %
Boil	Cascade	50 g	15 min	6 %
Whirlpool	Cascade	50 g	20 min	6 %
Dry Hop	Citra	100 g	5 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis
Bayanus g955	Wine	Dry	30 g	bayanus