

# Barley Wine v1

---

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **50**
- SRM **18.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (34.2%)	80 %	5
Grain	Żytni	0.8 kg (11%)	85 %	8
Grain	Strzegom Wiedeński	0.8 kg (11%)	79 %	10
Grain	Golden Ale	0.8 kg (11%)	73 %	14
Grain	Monachijski	0.8 kg (11%)	80 %	16
Grain	Pszeniczny	0.5 kg (6.8%)	85 %	4
Grain	Carmel Pale	0.4 kg (5.5%)	75 %	5
Grain	Special B Malt	0.3 kg (4.1%)	65.2 %	315
Grain	Płatki owsiane prażone	0.3 kg (4.1%)	85 %	3
Grain	Karmelowy żytni Strzegom	0.1 kg (1.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	10 g	70 min	19 %
Boil	Simcoe	15 g	60 min	13.2 %
Boil	Cascade PL	17 g	60 min	5.2 %

## Yeasts

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
Us-05	Ale	Slant	1000 ml	Fermentis