

## Barley wine zacieranie i ekstr.

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **46**
- SRM **5.5**
- Style **American Barleywine**

### 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 **10 %/h**
- Boil size **34.5 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **35 liter(s)**
- Total mash volume **45 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **67 C**, Time **30 min**
- Temp **72 C**, Time **2 min**
- Temp **77 C**, Time **5 min**

### Mash step by step

- Heat up **35 liter(s)** of strike water to **56.6C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **30 min** at **67C**
- Keep mash **2 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **9.5 liter(s)** of **76C** water or to achieve **34.5 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	10 kg (81.4%)	81 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.7 kg (13.8%)	80 %	4
Sugar	Cukier	0.58 kg (4.7%)	--- %	---

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	20 g	60 min	13.2 %
Boil	Amarillo	25 g	20 min	9.5 %
Boil	Mosaic	20 g	20 min	10 %
Boil	Chinook	25 g	69 min	13 %
Dry Hop	Citra	50 g	3 day(s)	12 %
Dry Hop	Mosaic	50 g	3 day(s)	10 %
Boil	Citra	3 g	85 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	70 ml	Fermentum Mobile

### Extras

Type	Name	Amount	Use for	Time
Other	Płatki dębowe	100 g	Secondary	14 day(s)