

Barleywine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **103**
- SRM **12**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

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

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (49%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (19.6%)	79 %	16
Grain	Strzegom Pszeniczny	2 kg (19.6%)	81 %	6
Grain	Biscuit Malt	0.5 kg (4.9%)	79 %	45
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.5%)	73 %	120
Grain	Caravienne Malt	0.25 kg (2.5%)	73.9 %	43
Grain	Oats, Flaked	0.2 kg (2%)	80 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Boil	Centennial	30 g	5 min	10.5 %
Aroma (end of boil)	Centennial	20 g	0 min	10.5 %
Aroma (end of boil)	Simcoe	20 g	0 min	13.2 %

Aroma (end of boil)	Columbus/Tomahawk/Zeus	20 g	0 min	15.5 %
Dry Hop	Simcoe	70 g	4 day(s)	13.2 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	Fermentis

Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe American Bourbon	50 g	Secondary	60 day(s)

Notes

- 90 gram glukozy na 20 litrów
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