

# Barleywine

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **36**
- SRM **13.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

| Type  | Name                        | Amount         | Yield  | EBC |
|-------|-----------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt        | 2.5 kg (35%)   | 80 %   | 5   |
| Grain | Viking Pilsner malt         | 1.5 kg (21%)   | 82 %   | 4   |
| Grain | Pszeniczny viking           | 1 kg (14%)     | 85 %   | 5   |
| Grain | Strzegom Monachijski typ II | 1 kg (14%)     | 79 %   | 22  |
| Grain | Barley, Flaked              | 0.4 kg (5.6%)  | 70 %   | 4   |
| Grain | Aroma CastleMalting         | 0.25 kg (3.5%) | 78 %   | 100 |
| Grain | Cara Ruby Castle            | 0.25 kg (3.5%) | 72 %   | 50  |
| Grain | Rye, Flaked                 | 0.24 kg (3.4%) | 78.3 % | 4   |

## Hops

| Use for | Name               | Amount | Time   | Alpha acid |
|---------|--------------------|--------|--------|------------|
| Boil    | Fuggles            | 15 g   | 60 min | 5.9 %      |
| Boil    | Fuggles            | 15 g   | 60 min | 4.3 %      |
| Boil    | East Kent Goldings | 40 g   | 60 min | 5.4 %      |
| Boil    | East Kent Goldings | 10 g   | 5 min  | 5.4 %      |

## Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|             |     |       |        |     |
|-------------|-----|-------|--------|-----|
| Safale S-04 | Ale | Slant | 200 ml | --- |
|-------------|-----|-------|--------|-----|

### Extras

| Type   | Name   | Amount | Use for   | Time     |
|--------|--------|--------|-----------|----------|
| Flavor | płatki | 20 g   | Secondary | 7 day(s) |