

# Barleywine

- Gravity **25.5 BLG**
- ABV **12 %**
- IBU **90**
- SRM **20.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **11 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.9 liter(s)**
- Total mash volume **25.6 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **19.9 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **78C**
- Sparge using **-0.4 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	2 kg (35.1%)	79 %	6
Grain	Strzegom Wiedeński	2 kg (35.1%)	79 %	10
Grain	BESTMALZ - Best Melanoidin	1 kg (17.5%)	75 %	71
Grain	Jęczmień niesłodowany	0.5 kg (8.8%)	75 %	2
Grain	Special B Malt	0.2 kg (3.5%)	65.2 %	315

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Topaz	30 g	60 min	15 %
Boil	Nelson Sauvín	15 g	20 min	11 %
Boil	Topaz	30 g	7 min	15 %
Boil	Nelson Sauvín	15 g	7 min	11 %
Dry Hop	Topaz	40 g	4 day(s)	15 %
Dry Hop	Nelson Sauvín	20 g	4 day(s)	11 %

## Yeasts

<b>Name</b>	<b>Type</b>	<b>Form</b>	<b>Amount</b>	<b>Laboratory</b>
FM52 Amerykański Sen	Ale	Liquid	125 ml	Fermentum Mobile