

# barleywine

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **48**
- SRM **17.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (49%)	79 %	6
Grain	Strzegom Karmel 150	0.5 kg (4.9%)	75 %	150
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.9%)	75 %	30
Grain	Strzegom Pilzneński	2.5 kg (24.5%)	80 %	4
Liquid Extract	Strzegom Bursztynowy	1.7 kg (16.7%)	100 %	49

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Lublin (Lubelski)	50 g	5 min	6 %
Boil	Columbus/Tomahawk/Zeus	40 g	60 min	14.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Slant	200 ml	---