

# Barleywine

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- Gravity **29.1 BLG**
- ABV **14.3 %**
- IBU ---
- SRM **12.9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **11 %/h**
- Boil size **20.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **22.5 liter(s)**
- Total mash volume **30 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **22.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **90 min** at **66C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **20.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	6 kg (70.6%)	85 %	7
Grain	Oats, Flaked	0.3 kg (3.5%)	80 %	2
Grain	Wheat, Flaked	0.3 kg (3.5%)	77 %	4
Grain	Barley, Flaked	0.3 kg (3.5%)	70 %	4
Grain	Caramunich® typ I	0.3 kg (3.5%)	73 %	80
Grain	Strzegom Karmel 150	0.3 kg (3.5%)	75 %	150
Sugar	Candi Sugar, Clear	1 kg (11.8%)	78.3 %	2