

# Barleywine III

- Gravity **28.5 BLG**
- ABV **13.8 %**
- IBU **76**
- SRM **15.3**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **30.4 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **66 C**, Time **95 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **95 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **17.2 liter(s)** of **76C** water or to achieve **30.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (78.7%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (7.9%)	75 %	150
Liquid Extract	Bruntal	1.7 kg (13.4%)	81 %	26

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	14.3 %
Boil	lunga	50 g	60 min	11.3 %
Boil	East Kent Goldings	25 g	25 min	5.1 %
Boil	Hallertauer Mittelfruh	50 g	25 min	4.4 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Fining	whirflock	0.5 g	Boil	15 min
Flavor	Płatki dębowe Whisky	50 g	Secondary	30 day(s)