

# Barleywine Oak Aged

- Gravity **24.9 BLG**
- ABV ---
- IBU **69**
- SRM **13.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.6 liter(s)**
- Total mash volume **28.8 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (46%)	75 %	7
Grain	Weyermann - Vienna Malt	1 kg (11.5%)	72 %	8
Grain	Weyermann - Light Munich Malt	1 kg (11.5%)	73 %	14
Grain	Caraamber	0.5 kg (5.7%)	70 %	59
Grain	Weyermann - Carapils	0.5 kg (5.7%)	71 %	4
Liquid Extract	WES ekstrakt słodowy jasny	1.5 kg (17.2%)	76 %	---
Grain	Carared	0.2 kg (2.3%)	69 %	39

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Simcoe	5 g	60 min	13 %
Boil	Citra	5 g	60 min	12 %
Boil	Mosaic	10 g	60 min	10 %
Boil	Simcoe	5 g	30 min	13 %
Boil	Citra	5 g	30 min	12 %
Boil	Cascade	10 g	30 min	6 %
Boil	Simcoe	5 g	5 min	13 %
Boil	Citra	5 g	5 min	12 %
Boil	Cascade	5 g	5 min	6 %
Boil	Amarillo	25 g	60 min	9.5 %
Boil	Amarillo	15 g	30 min	9.5 %
Boil	Amarillo	10 g	10 min	9.5 %
Boil	sybilla	5 g	10 min	6.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	10 g	Safale

## Notes

- Starzone z wiórkami dębowymi po sherry i wiśniowymi przez miesiąc na cichej  
Do 5 litrów dodano wyestrachowany (50 stopni, pół h) 0.2 kg z jęczmienia palonego  
refermentacja dropsami  
*May 24, 2016, 6:16 PM*