

## barleywine red

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- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **50**
- SRM **14.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **65 C**, Time **80 min**
- Temp **73 C**, Time **25 min**
- Temp **78 C**, Time **5 min**

### Mash step by step

- Heat up **18.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **80 min** at **65C**
- Keep mash **25 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **13.5 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (75.1%)	80 %	5
Grain	Strzegom Monachijski typ II	1 kg (10.7%)	79 %	22
Grain	Weyermann - Carared	1 kg (10.7%)	75 %	45
Grain	Słód Caramel Aromatic Viking	0.3 kg (3.2%)	75 %	170
Grain	Jęczmień palony	0.02 kg (0.2%)	55 %	985

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	30 g	60 min	13 %
Aroma (end of boil)	Cascade PL	20 g	5 min	5.2 %
Boil	Galena	25 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
plynne	Ale	Liquid	100 ml	---