

# Barleywine (szczypie w łydki)

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU ---
- SRM **11.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **26.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	8 kg (90.9%)	80 %	8
Grain	dekstrynowy	0.3 kg (3.4%)	79 %	13
Grain	Caramel/Crystal Malt - 40L	0.25 kg (2.8%)	74 %	79
Grain	Słód Caramunich Typ II Weyermann	0.25 kg (2.8%)	73 %	120

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	East Kent Goldings	70 g	60 min	5.1 %
Mash	East Kent Goldings	30 g	10 min	5.1 %
Aroma (end of boil)	East Kent Goldings	50 g	0 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
kveik lutra 704	Ale	Liquid	200 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
------	------	--------	---------	------

Flavor	płatki dębowe po rumie	100 g	Secondary	7 day(s)
--------	---------------------------	-------	-----------	----------