

BARLEYWINE v4 #111

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **88**
- SRM **12.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **23.1 liter(s)**

Mash information

- Mash efficiency **65.2 %**
- Liquor-to-grist ratio **2.59 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **70 min**
- Temp **72 C**, Time **30 min**
- Temp **76 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **64C**
- Keep mash **30 min** at **72C**
- Keep mash **7 min** at **76C**
- Sparge using **10.8 liter(s)** of **76C** water or to achieve **23.1 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|-----------------|--------|-----|
| Grain | Mep©Ale | 6 kg (77.6%) | 82.1 % | 6 |
| Grain | Viking - żytni | 0.328 kg (4.2%) | 81 % | 8 |
| Grain | Viking - wiedeński | 0.8 kg (10.4%) | 79 % | 8.6 |
| Grain | Viking - cookie | 0.4 kg (5.2%) | 72 % | 50 |
| Grain | Chateau - cara gold | 0.1 kg (1.3%) | 78 % | 120 |
| Grain | Viking - karmelowy 300 | 0.1 kg (1.3%) | 73 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|-------------------------|---------|--------|------------|
| Boil | Magnum | 20 g | 60 min | 11.5 % |
| Boil | Columbus | 34.1 g | 30 min | 12.4 % |
| Aroma (end of boil) | Hallertau Blanc | 50.4 g | 10 min | 5.3 % |
| Aroma (end of boil) | Ekuanot | 30.25 g | 10 min | 13.1 % |
| Aroma (end of boil) | Sybilla (mokra szyszka) | 30 g | 10 min | 6 % |

120 g mokrej szyszki mrożonej, ekwiwalent 30 g suchego

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------------------------|------|-------|--------|------------|
| WLP090 - San Diego Super Yeast | Ale | Slant | 180 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|---------------------|--------|----------|--------|
| Water Agent | Gips | 4.5 g | Mash | --- |
| Water Agent | chlorek wapnia [ml] | 0 g | Mash | --- |
| Water Agent | epsom | 2 g | Mash | --- |
| Water Agent | kwask mlekowy [ml] | 4.36 g | Mash | --- |
| Fining | mech irlandzki | 3 g | Boil | 10 min |
| Water Agent | kwask askorbinowy | 3.5 g | Bottling | --- |