

Belgian Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **70**
- SRM **10.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|--------------|-------|-----|
| Grain | Viking Pale Ale malt | 6 kg (85.7%) | 80 % | 5 |
| Grain | Strzegom Bursztynowy | 1 kg (14.3%) | 70 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 60 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------------------|------|--------|--------|------------------|
| FM28 Habit opata | Ale | Liquid | 300 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------------|--------|-----------|-----------|
| Flavor | Płatki dębowe amerykańskie | 20 g | Secondary | 30 day(s) |
| Water Agent | Chlorek wapnia | 10 g | Mash | --- |
| Water Agent | Gips piwowarski | 10 g | Mash | --- |