

# Cherry American Barley Wine Porto BA

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **54**
- SRM **17.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **60 liter(s)**
- Trub loss **5 %**
- Size with trub loss **63 liter(s)**
- Boil time **75 min**
- Evaporation rate **5 %/h**
- Boil size **70.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **59.6 liter(s)**
- Total mash volume **89.4 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **59.6 liter(s)** of strike water to **76.3C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.3 liter(s)** of **76C** water or to achieve **70.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	26 kg (87.2%)	81 %	4
Grain	Abbey Malt Weyermann	2.6 kg (8.7%)	75 %	45
Grain	Caraaroma	1.2 kg (4%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Chinook	90 g	60 min	13 %
Boil	Chinook	70 g	25 min	13 %
Boil	Chinook	80 g	15 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	33 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
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Flavor	wiśnie macerowane w rumie	1000 g	Secondary	---
Other	beczka po porto	50000 g	Secondary	---

## Notes

- drożdże ok. 3 saszetki - zrobiony wcześniej mały starter  
*Sep 8, 2020, 9:59 AM*