

# Projekt Barley

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- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **24.3**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

## Fermentables

| Type  | Name                                | Amount         | Yield | EBC |
|-------|-------------------------------------|----------------|-------|-----|
| Grain | Weyermann - Pale Ale Malt           | 5.6 kg (79.4%) | 85 %  | 7   |
| Grain | Weyermann Caramunich 3              | 0.4 kg (5.7%)  | 76 %  | 150 |
| Grain | Weyermann Specjal W                 | 0.9 kg (12.8%) | 68 %  | 300 |
| Grain | Cararye® żytni karmelowy Weyermann® | 0.15 kg (2.1%) | 74 %  | 200 |

## Hops

| Use for | Name       | Amount | Time     | Alpha acid |
|---------|------------|--------|----------|------------|
| Boil    | Challenger | 30 g   | 50 min   | 7 %        |
| Boil    | Fuggles    | 30 g   | 30 min   | 4.5 %      |
| Dry Hop | Fuggles    | 60 g   | 7 day(s) | 4.5 %      |

## Yeasts

| Name        | Type | Form | Amount | Laboratory |
|-------------|------|------|--------|------------|
| Safale S-04 | Ale  | Dry  | 11.4 g | Safale     |