

# Resztkowe barley wine

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **50**
- SRM **32.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.7 liter(s)**

## Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (35.3%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (23.5%)	79 %	16
Grain	Strzegom Wiedeński	1 kg (11.8%)	79 %	10
Grain	Viking Malt Cookie	1 kg (11.8%)	70 %	70
Grain	Special B Castle	0.5 kg (5.9%)	70 %	350
Grain	Bestmaltz special X	0.2 kg (2.4%)	75 %	350
Grain	Barley, Flaked	0.8 kg (9.4%)	70 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnat Polish hops	40 g	60 min	11.2 %
Boil	Hallertau Spalt Select	30 g	10 min	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us 05	Ale	Slant	300 ml	fermentis