

Szampański Barley Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **26**
- SRM **8.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3 kg (27.9%)	80 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg (4.7%)	75 %	30
Grain	Strzegom Wiedeński	0.5 kg (4.7%)	79 %	10
Grain	Strzegom Monachijski typ II	0.75 kg (7%)	79 %	22
Grain	Carmel Pils	0.25 kg (2.3%)	75 %	7
Grain	Caraamber	0.25 kg (2.3%)	75 %	80
Grain	Red X	0.5 kg (4.7%)	79 %	30
Grain	Płatki owsiane	0.4 kg (3.7%)	85 %	3
Grain	Płatki jęczmienne	0.4 kg (3.7%)	85 %	3
Adjunct	Cukier kandyzowany	0.5 kg (4.7%)	--- %	---
Dry Extract	Ekstrakt słodowy	1 kg (9.3%)	--- %	---
Liquid Extract	Ekstrakt słodowy pszeniczny	1.7 kg (15.8%)	--- %	---
Dry Extract	Glukoza	1 kg (9.3%)	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	10 g	35 min	8.8 %
Boil	Amarillo	8 g	20 min	8.8 %
Boil	Citra	8 g	20 min	13.5 %
Boil	Amarillo	18 g	15 min	8.8 %
Boil	Citra	8 g	15 min	13.5 %
Boil	Mosaic	26 g	15 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis
Sacharomyces Bayanus Champagne	Champagne	Dry	7 g	Vinoferm

Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	5 g	Boil	10 min