

## Wędzony barley

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- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU ---
- SRM **7.9**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **37.1 liter(s)**

### Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **26.5 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **10.5 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	3.3 kg (31.1%)	80 %	5
Grain	Strzegom Wiedeński	1 kg (9.4%)	79 %	10
Grain	Abbey Malt Weyermann	0.3 kg (2.8%)	75 %	45
Grain	Viking Pale Ale malt	3 kg (28.3%)	80 %	5
Grain	Strzegom Pilzneński	3 kg (28.3%)	80 %	4