

# wędzony barleywine oloroso oak aged

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **53**
- SRM **19.9**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **27 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **68C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **-0.6 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Grodziski pszeniczny wędzony dębem	5 kg (83.3%)	80 %	3
Grain	Słód Caramunich Typ I Weyermann	0.3 kg (5%)	73 %	80
Grain	Weyermann - Carawheat	0.3 kg (5%)	77 %	100
Grain	Special B Malt	0.2 kg (3.3%)	65.2 %	315
Grain	Fawcett - Crystal	0.2 kg (3.3%)	70 %	130

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	30 g	60 min	13.9 %
Dry Hop	Hallertau Tradition PL	30 g	3 day(s)	5.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis