

## Peated American barleywine

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **74**
- SRM **15.6**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **21 liter(s)**
- Trub loss **7 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **170 min**
- Evaporation rate **11 %/h**
- Boil size **33.1 liter(s)**

### Mash information

- Mash efficiency **83 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.5 liter(s)**
- Total mash volume **44.1 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **31.5 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **14.2 liter(s)** of **76C** water or to achieve **33.1 liter(s)** of wort

### Fermentables

| Type  | Name                      | Amount        | Yield  | EBC |
|-------|---------------------------|---------------|--------|-----|
| Grain | Viking Pale Ale malt      | 5 kg (39.7%)  | 80 %   | 5   |
| Grain | Słód CHÂTEAU PEATED 45ppm | 4 kg (31.7%)  | 80 %   | 4   |
| Grain | Monachijski               | 3 kg (23.8%)  | 80 %   | 16  |
| Grain | Special B Malt            | 0.3 kg (2.4%) | 65.2 % | 315 |
| Grain | Weyermann Caramunich 3    | 0.3 kg (2.4%) | 76 %   | 150 |

### Hops

| Use for   | Name   | Amount | Time     | Alpha acid |
|-----------|--------|--------|----------|------------|
| Boil      | Apollo | 50 g   | 60 min   | 17 %       |
| Boil      | Apollo | 50 g   | 20 min   | 17 %       |
| Boil      | Simcoe | 50 g   | 5 min    | 13.2 %     |
| Whirlpool | Simcoe | 50 g   | 0 min    | 13.2 %     |
| Dry Hop   | Simcoe | 100 g  | 2 day(s) | 13.2 %     |

### Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

|              |     |       |      |           |
|--------------|-----|-------|------|-----------|
| Safale US-05 | Ale | Slant | 2 ml | Fermentis |
|--------------|-----|-------|------|-----------|

### Extras

| Type  | Name          | Amount | Use for   | Time      |
|-------|---------------|--------|-----------|-----------|
| Other | Płatki sherry | 50 g   | Secondary | 30 day(s) |
| Other | Wiramina c    | 5 g    | Bottling  | ---       |