

# barley wine

- Gravity **26.6 BLG**
- ABV ---
- IBU **120**
- SRM **22.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.6 liter(s)**
- Total mash volume **32.8 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **24.6 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **2.6 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

## Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Płatki owsiane             | 0.5 kg (6.1%)  | 1 %   | 3   |
| Grain | Strzegom Pale Ale          | 3.5 kg (42.7%) | 79 %  | 6   |
| Grain | Melanoiden Malt            | 1 kg (12.2%)   | 80 %  | 39  |
| Grain | Karmelowy żytni Strzegom   | 0.5 kg (6.1%)  | 75 %  | 150 |
| Grain | Strzegom Pszeniczny        | 0.5 kg (6.1%)  | 81 %  | 6   |
| Grain | zakwaszajacy               | 0.2 kg (2.4%)  | 75 %  | 7   |
| Grain | Strzegom Monachijski typ I | 1 kg (12.2%)   | 79 %  | 16  |
| Grain | diastyczny                 | 1 kg (12.2%)   | 80 %  | 4   |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil                | Columbus/Tomahawk/Zeus | 100 g  | 60 min | 15.5 %     |
| Boil                | Citra                  | 20 g   | 5 min  | 12 %       |
| Boil                | Citra                  | 20 g   | 10 min | 12 %       |
| Aroma (end of boil) | Motueka                | 15 g   | 10 min | 7 %        |
| Aroma (end of boil) | Motueka                | 15 g   | 5 min  | 7 %        |

|                     |         |      |          |      |
|---------------------|---------|------|----------|------|
| Aroma (end of boil) | Galaxy  | 15 g | 5 min    | 15 % |
| Dry Hop             | Motueka | 20 g | 5 day(s) | 7 %  |
| Dry Hop             | Citra   | 10 g | 5 day(s) | 12 % |

## Yeasts

| Name                      | Type | Form   | Amount | Laboratory       |
|---------------------------|------|--------|--------|------------------|
| FM13 Irlandzkie Ciemności | Ale  | Liquid | 40 ml  | Fermentum Mobile |

## Extras

| Type   | Name         | Amount | Use for   | Time      |
|--------|--------------|--------|-----------|-----------|
| Flavor | płatki serry | 20 g   | Secondary | 20 day(s) |