

BARLEYWINE #21

- Gravity **25.1 BLG**
- ABV ---
- IBU **120**
- SRM **17.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13.3 liter(s)**
- Trub loss **9 %**
- Size with trub loss **15.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **20.7 liter(s)**
- Total mash volume **28.1 liter(s)**

Steps

- Temp **65 C**, Time **75 min**
- Temp **72 C**, Time **15 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20.7 liter(s)** of strike water to **73C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|---------------|--------|-----|
| Grain | Bruntal Pale ale | 7 kg (94.6%) | 80 % | 6.5 |
| Grain | Chateau Special B Malt | 0.1 kg (1.4%) | 65.2 % | 315 |
| Grain | Chateau Crystal | 0.2 kg (2.7%) | 78 % | 150 |
| Grain | Oats, Flaked | 0.1 kg (1.4%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|---------|------------|
| Boil | Mosaic | 35 g | 60 min | 11.7 % |
| Boil | Citra | 35 g | 60 min | 12 % |
| Boil | Amarillo | 35 g | 60 min | 7.5 % |
| Aroma (end of boil) | Mosaic | 10 g | 7 min | 11.7 % |
| Aroma (end of boil) | Citra | 10 g | 7 min | 12 % |
| Aroma (end of boil) | Amarillo | 10 g | 7 min | 7.5 % |
| First Wort | Marynka | 10 g | 120 min | 9.5 % |

Yeasts

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

| | | | | |
|----------------------|-----|-----|------|---------|
| Danstar - Nottingham | Ale | Dry | 22 g | Danstar |
|----------------------|-----|-----|------|---------|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---|--------|-----------|-----------|
| Flavor | płatki dębowe zwykl. i sr. opiekane blend | 30 g | Secondary | 21 day(s) |
| Fining | Irish moss | 2 g | Boil | 7 min |

Notes

- fermentacja cicha z płatkami dębowymi (średnio opiekanie i zwykłe) ok 30 gram
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