Smoked Barleywine

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **60**
- SRM **18.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg *(75%)*	81 %	4
Grain	Oats, Malted	0.6 kg *(10%)*	80 %	2
Grain	Biscuit Malt	0.3 kg *(5%)*	79 %	45
Grain	Weyermann - Carawheat	0.3 kg *(5%)*	77 %	97
Grain	Castle Cafe Light	0.15 kg *(2.5%)*	75.5 %	250
Grain	Special B Castle	0.15 kg *(2.5%)*	65.2 %	350

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	70 min	12.5 %

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.