

# 100% Peated Barleywine

- Gravity **29.8 BLG**
- ABV **14.7 %**
- IBU **76**
- SRM **9**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.5 liter(s)**
- Boil time **240 min**
- Evaporation rate **24 %/h**
- Boil size **50.4 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.9 liter(s) / kg**
- Mash size **43.5 liter(s)**
- Total mash volume **58.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **43.5 liter(s)** of strike water to **75.1C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **21.9 liter(s)** of **76C** water or to achieve **50.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Peated 50 ppm Crisp	15 kg (100%)	80 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	800 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc-T	2.5 g	Boil	10 min
Water Agent	CaCl <sub>2</sub>	10 g	Mash	60 min
Water Agent	Lactic Acid	10 g	Mash	60 min