

#37 Barley-ryewine

- Gravity **27.4 BLG**
- ABV ---
- IBU **12**
- SRM **12.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	5 kg (53.5%)	79 %	6
Grain	Strzegom Monachijski typ I	2 kg (21.4%)	79 %	16
Grain	Żytni	2 kg (21.4%)	85 %	8
Grain	Płatki owsiane	0.35 kg (3.7%)	85 %	3

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	40 g	60 min	4 %
Whirlpool	Lublin (Lubelski)	60 g	45 min	4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	250 ml	Danstar

Extras

Type	Name	Amount	Use for	Time
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Fining	Mech Irlandzki	5 g	Boil	15 min
Flavor	Płatki bourbon	50 g	Secondary	21 day(s)

Notes

- Przerwa beta-glukanowa tylko ze słodem żytnim,
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