

#51 Angielski Barleywine

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **57**
- SRM **13.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.4 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.1 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

Steps

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

Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **70 min** at **65C**
- Sparge using **4.1 liter(s)** of **76C** water or to achieve **22.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	8 kg (88.9%)	85 %	7
Grain	Carahell	0.5 kg (5.6%)	77 %	26
Grain	Caraamber	0.3 kg (3.3%)	75 %	59
Grain	Special W Malt	0.2 kg (2.2%)	65.2 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	60 min	11 %
Boil	East Kent Goldings	100 g	5 min	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Other	Płatki Sherry Oloroso po Jamesonie	50 g	Secondary	60 day(s)

Notes

- 22.11 - CICHA (PŁATKI)
Rozlew 23.12
1,5 CO2
10% alko
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