

## #69 Funky Cherry Barleywine

- Gravity **21.6 BLG**
- ABV **9.7 %**
- IBU **47**
- SRM **15.1**
- Style **American Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

### Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **26.4 liter(s)**

### Steps

- Temp **52 C**, Time **10 min**
- Temp **62 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **0 min**

### Mash step by step

- Heat up **19.8 liter(s)** of strike water to **57.3C**
- Add grains
- Keep mash **10 min** at **52C**
- Keep mash **45 min** at **62C**
- Keep mash **15 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **6.6 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (75.8%)	80 %	5
Grain	Strzegom Monachijski typ I	1 kg (15.2%)	79 %	16
Grain	Karmelowy Czerwony	0.3 kg (4.5%)	75 %	40
Grain	Special B Malt	0.3 kg (4.5%)	65.2 %	350

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Aroma (end of boil)	Columbus/Tomahawk/Zeus	50 g	0 min	15.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
WLP670 - American Farmhouse Blend	Ale	Liquid	35 ml	---

## Extras

Type	Name	Amount	Use for	Time
Flavor	wiśnie	2500 g	Secondary	30 day(s)
Flavor	Płatki z drzewa wiśniowego	50 g	Secondary	14 day(s)

## Notes

- Pełna fermentacja na Bretach. Pomiary od 30. dnia fermentacji.  
*Dec 20, 2021, 6:29 AM*