

al

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **46**
- SRM **13.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **69 C**, Time **60 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **60 min** at **69C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **23.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|----------------------------|--------------|-------|-----|
| Grain | Karmelowy Czerwony | 1 kg (13.3%) | 75 % | 59 |
| Grain | Viking Pale Ale malt | 5 kg (66.7%) | 80 % | 5 |
| Liquid Extract | WES ekstrakt słodowy jasny | 1.5 kg (20%) | 80 % | 45 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 4 % |
| Boil | Lublin (Lubelski) | 50 g | 25 min | 4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|-------|--------|------------|
| Us05 | Ale | Slant | 300 ml | --- |