

# Barleey

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **53**
- SRM **15.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

| Type  | Name                                     | Amount        | Yield | EBC |
|-------|------------------------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt                     | 3 kg (37.5%)  | 80 %  | 5   |
| Grain | Biscuit Malt                             | 0.5 kg (6.3%) | 79 %  | 50  |
| Grain | Castle Malting -<br>Pilzneński 6-rzędowy | 4 kg (50%)    | 80 %  | 3.5 |
| Grain | Strzegom Karmel<br>300                   | 0.2 kg (2.5%) | 70 %  | 299 |
| Grain | Strzegom Karmel<br>150                   | 0.3 kg (3.8%) | 75 %  | 150 |

## Hops

| Use for             | Name               | Amount | Time   | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil                | Progress           | 50 g   | 90 min | 5.5 %      |
| Boil                | East Kent Goldings | 50 g   | 60 min | 5.1 %      |
| Aroma (end of boil) | East Kent Goldings | 50 g   | 5 min  | 5.1 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 100 ml | Safale     |

## Extras

| Type  | Name                                       | Amount | Use for   | Time      |
|-------|--------------------------------------------|--------|-----------|-----------|
| Other | płatki dębowe<br>macerowane w<br>bourbonie | 30 g   | Secondary | 30 day(s) |