

Barlewine 100% Peated Oak Aged

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **86**
- SRM **6.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-------------|-------|-----|
| Grain | Słód CHÂTEAU PEATED | 6 kg (100%) | 80 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Warrior | 25 g | 60 min | 17.6 % |
| Boil | Warrior | 25 g | 30 min | 17.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 60 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|----------------------|--------|-----------|-----------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
| Flavor | Płatki dębowe whisky | 30 g | Secondary | 21 day(s) |