

Barlewine Oak Aged

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **55**
- SRM **13.7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **70 min**
- Evaporation rate **20 %/h**
- Boil size **15.2 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.45 liter(s) / kg**
- Mash size **11.5 liter(s)**
- Total mash volume **16.2 liter(s)**

Steps

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

Mash step by step

- Heat up **11.5 liter(s)** of strike water to **75.4C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **8.4 liter(s)** of **76C** water or to achieve **15.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|-----------------|-------|-----|
| Grain | Strzegom Pale Ale | 4.2 kg (89.4%) | 79 % | 6 |
| Grain | Biscuit Malt | 0.125 kg (2.7%) | 79 % | 45 |
| Grain | Weyermann - Carared | 0.125 kg (2.7%) | 75 % | 45 |
| Grain | Special W | 0.125 kg (2.7%) | 77 % | 300 |
| Grain | Strzegom Karmel 150 | 0.125 kg (2.7%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 20 g | 60 min | 11 % |
| Boil | lunga | 20 g | 30 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale | Slant | 60 ml | Danstar |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|-------------|----------------------|------|-----------|-----------|
| Water Agent | gips piwowarski | 2 g | Mash | 60 min |
| Flavor | Płatki dębowe sherry | 25 g | Secondary | 30 day(s) |