

Barley Wine #100

- Gravity **24 BLG**
- ABV **11 %**
- IBU **99**
- SRM **18.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **29.4 liter(s)**
- Total mash volume **39.2 liter(s)**

Steps

- Temp **63 C**, Time **55 min**
- Temp **72 C**, Time **30 min**
- Temp **77 C**, Time **5 min**

Mash step by step

- Heat up **29.4 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **55 min** at **63C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **77C**
- Sparge using **5.7 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|----------------|-------|------|
| Grain | Pilzneński | 7.5 kg (76.5%) | 81 % | 4 |
| Grain | Płatki owsiane | 0.2 kg (2%) | 85 % | 3 |
| Grain | Pszeniczny | 1 kg (10.2%) | 85 % | 4 |
| Grain | Weyermann - Melanoiden Malt | 0.5 kg (5.1%) | 81 % | 53 |
| Grain | Special W | 0.25 kg (2.6%) | 75 % | 300 |
| Grain | Abbey Malt Weyermann | 0.25 kg (2.6%) | 75 % | 45 |
| Grain | Strzegom Czekoladowy ciemny | 0.1 kg (1%) | 68 % | 1200 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnum | 15 g | 90 min | 13.5 % |
| Boil | Chinook | 50 g | 90 min | 13 % |
| Boil | Centennial | 50 g | 15 min | 10.5 % |
| Boil | Citra | 50 g | 10 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 50 g | 1 min | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |