

barley wine "2"

- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **82**
- SRM **11.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.1 liter(s)**
- Boil time **90 min**
- Evaporation rate **15 %/h**
- Boil size **31 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **36.5 liter(s)**
- Total mash volume **48.7 liter(s)**

Steps

- Temp **68 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

Mash step by step

- Heat up **36.5 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Keep mash **15 min** at **76C**
- Sparge using **6.7 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - 2 Row Brewers Malt	10.5 kg (86.2%)	80.5 %	4
Grain	Briess - Munich Malt 10L	0.5 kg (4.1%)	77 %	20
Grain	Caramel/Crystal Malt - 20L	0.35 kg (2.9%)	75 %	39
Grain	Briess - Caramel Malt 90L	0.225 kg (1.8%)	75 %	177
Grain	Amber Malt	0.2 kg (1.6%)	75 %	43
Grain	Briess - Victory Malt	0.2 kg (1.6%)	75 %	55
Grain	Briess - Caracrysal Wheat Malt	0.2 kg (1.6%)	78 %	108

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	100 g	60 min	12.4 %

Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M44 US West Coast	Ale	Dry	20 g	Mangrove Jack's

Extras

Type	Name	Amount	Use for	Time
Water Agent	kwas mlekowy	7 g	Mash	45 min
Other	pozywka	5 g	Boil	15 min
Fining	klarowanie	2 g	Boil	15 min