

Barley wine 23 BLG

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **108**
- SRM **22.5**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **13.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **14.2 liter(s)**
- Boil time **80 min**
- Evaporation rate **20 %/h**
- Boil size **19.6 liter(s)**

Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **30 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **30 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **3.6 liter(s)** of **76C** water or to achieve **19.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------|---------------|-------|-----|
| Grain | Castle Pale Ale | 5 kg (62.5%) | 80 % | 8 |
| Grain | Monachijski | 2 kg (25%) | 80 % | 16 |
| Grain | Cookie | 0.5 kg (6.3%) | 80 % | 50 |
| Grain | Strzegom Karmel 300 | 0.5 kg (6.3%) | 70 % | 299 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 50 min | 15.5 % |
| Boil | Denali | 50 g | 10 min | 14.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Notes

- Burzliwa: 18-21°C, 14-20 dni
Cicha: 18-21°C, 10-14 dni

Butelkowanie: 6g glukozy na 1L piwa

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

Leżakowanie: 30 dni
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