

# 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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