

# barley wine

- Gravity **27.4 BLG**
- ABV ---
- IBU **44**
- SRM **12.2**
- Style **English 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 **30 liter(s)**
- Total mash volume **40 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **10 min**
- Temp **79 C**, Time **2 min**

## Mash step by step

- Heat up **30 liter(s)** of strike water to **71.3C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **2 min** at **79C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

| Type           | Name                       | Amount        | Yield | EBC |
|----------------|----------------------------|---------------|-------|-----|
| Grain          | Strzegom Pilzneński        | 8 kg (72.7%)  | 80 %  | 4   |
| Grain          | Strzegom Karmel 150        | 0.5 kg (4.5%) | 75 %  | 150 |
| Grain          | Słód pszeniczny Bestmalz   | 1 kg (9.1%)   | 82 %  | 5   |
| Grain          | Karmelowy Czerwony         | 0.5 kg (4.5%) | 75 %  | 59  |
| Liquid Extract | WES ekstrakt słodowy jasny | 1 kg (9.1%)   | 80 %  | --- |

## Hops

| Use for | Name    | Amount | Time   | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil    | Marynka | 70 g   | 60 min | 10 %       |
| Boil    | Fuggles | 20 g   | 10 min | 4.5 %      |

## Yeasts

| Name        | Type | Form  | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale  | Slant | 200 ml | Safale     |