

## barley wine 69

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **94**
- SRM **14.4**

### Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **5 %/h**
- Boil size **31 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **36.3 liter(s)**
- Total mash volume **46.7 liter(s)**

### Steps

- Temp **64 C**, Time **90 min**

### Mash step by step

- Heat up **36.3 liter(s)** of strike water to **70.3C**
- Add grains
- Keep mash **90 min** at **64C**
- Sparge using **5.1 liter(s)** of **76C** water or to achieve **31 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Malt (2 Row) UK	9 kg (74.6%)	78 %	6
Grain	Strzegom Karmel 150	0.42 kg (3.5%)	75 %	150
Grain	Karmelowy Czerwony	0.95 kg (7.9%)	75 %	59
Liquid Extract	Bruntal Pale Ale	1.7 kg (14.1%)	80 %	35

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	60 g	60 min	15.5 %
Boil	Amarillo	40 g	30 min	9.5 %
Boil	Amarillo	40 g	15 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	40 g	10 min	15.5 %
Boil	Centennial	40 g	5 min	10.5 %
Boil	Centennial	25 g	0 min	10.5 %
Boil	Amarillo	25 g	0 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	25 g	0 min	15.5 %
Dry Hop	Amarillo	50 g	4 day(s)	9.5 %
Dry Hop	Centennial	50 g	4 day(s)	10.5 %
Dry Hop	Columbus/Tomahawk/Zeus	50 g	4 day(s)	15.5 %

## Notes

- Płatki dębowe amerykańskie średnio opiekane macerowane 2 tyg. w Burbonie dodane w ilości 60g na 3 tyg.  
Dodane razem z Burbonem.  
*Dec 2, 2019, 2:15 PM*