

Barley Wine v1

- Gravity **27 BLG**
- ABV **12.9 %**
- IBU **50**
- SRM **18.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **15.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.7 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **27 liter(s)**

Steps

- Temp **68 C**, Time **70 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **76.9C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **3.2 liter(s)** of **76C** water or to achieve **15.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--------------------------|----------------|--------|-----|
| Grain | Viking Pale Ale malt | 2.5 kg (34.2%) | 80 % | 5 |
| Grain | Żytni | 0.8 kg (11%) | 85 % | 8 |
| Grain | Strzegom Wiedeński | 0.8 kg (11%) | 79 % | 10 |
| Grain | Golden Ale | 0.8 kg (11%) | 73 % | 14 |
| Grain | Monachijski | 0.8 kg (11%) | 80 % | 16 |
| Grain | Pszeniczny | 0.5 kg (6.8%) | 85 % | 4 |
| Grain | Carmel Pale | 0.4 kg (5.5%) | 75 % | 5 |
| Grain | Special B Malt | 0.3 kg (4.1%) | 65.2 % | 315 |
| Grain | Płatki owsiane prażone | 0.3 kg (4.1%) | 85 % | 3 |
| Grain | Karmelowy żytni Strzegom | 0.1 kg (1.4%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------|--------|--------|------------|
| Boil | Polaris | 10 g | 70 min | 19 % |
| Boil | Simcoe | 15 g | 60 min | 13.2 % |
| Boil | Cascade PL | 17 g | 60 min | 5.2 % |

Yeasts

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

| Name | Type | Form | Amount | Laboratory |
|-------------|-------------|-------------|---------------|-------------------|
| Us-05 | Ale | Slant | 1000 ml | Fermentis |