

Barley Wine z dodatkiem wędzonej śliwki

- Gravity **23.6 BLG**
- ABV **10.8 %**
- IBU **24**
- SRM **11.3**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **23 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.1 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **29.5 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **16.4 liter(s)** of **76C** water or to achieve **29.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain | Pale Ale | 3 kg (30.8%) | 79 % | 7 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (5.1%) | 75 % | 30 |
| Grain | Wiedeński | 0.5 kg (5.1%) | 79 % | 12 |
| Grain | Monachijski typ II | 0.75 kg (7.7%) | 79 % | 22 |
| Grain | Carmel Pils | 0.25 kg (2.6%) | 75 % | 7 |
| Grain | Caraamber | 0.25 kg (2.6%) | 75 % | 80 |
| Grain | Red X | 0.5 kg (5.1%) | 79 % | 30 |
| Grain | Płatki owsiane | 0.4 kg (4.1%) | 85 % | 3 |
| Grain | Płatki jęczmienne | 0.4 kg (4.1%) | 85 % | 3 |
| Sugar | Cukier kandyzowany | 0.5 kg (5.1%) | --- % | --- |
| Dry Extract | Ekstrakt słodowy jasny | 1 kg (10.3%) | 80 % | --- |
| Liquid Extract | Ekstrakt słodowy pszeniczny | 1.7 kg (17.4%) | 80 % | 30 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil | Amarillo | 10 g | 35 min | 8.8 % |
| Boil | Amarillo | 8 g | 20 min | 8.8 % |
| Boil | Citra | 8 g | 20 min | 13.5 % |
| Boil | Amarillo | 18 g | 15 min | 8.8 % |
| Boil | Citra | 10 g | 15 min | 13.5 % |
| Boil | Mosaic | 10 g | 15 min | 12 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|------|--------|------------|
| Safale US-05 | Ale | Dry | 22 g | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|----------------|--------|-----------|-----------|
| Fining | Whirlfloc | 2 g | Boil | 15 min |
| Flavor | Śliwka wędzona | 300 g | Secondary | 60 day(s) |