

# BarleyWine

- Gravity **21.1 BLG**
- ABV **9.4 %**
- IBU **81**
- SRM **13.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.1 liter(s)**
- Total mash volume **28.2 liter(s)**

## Steps

- Temp **65 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **1 min**

## Mash step by step

- Heat up **21.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **45 min** at **65C**
- Keep mash **15 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **6.2 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	4 kg (56.7%)	79 %	6
Grain	Strzegom Monachijski typ I	3 kg (42.6%)	79 %	16
Grain	Strzegom Czekoladowy ciemny	0.05 kg (0.7%)	68 %	1200

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Lublin (Lubelski)	50 g	15 min	4 %
Boil	Green Bullet	40 g	60 min	12.9 %
Boil	rakau	20 g	60 min	10.7 %

## Yeasts

Name	Type	Form	Amount	Laboratory
s04	Ale	Slant	350 ml	safale