

Barleywine

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **103**
- SRM **12**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **26.5 liter(s)**
- Total mash volume **36.7 liter(s)**

Steps

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

Mash step by step

- Heat up **26.5 liter(s)** of strike water to **77.2C**
- Add grains
- Keep mash **70 min** at **68C**
- Keep mash **10 min** at **78C**
- Sparge using **11.3 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|--------|-----|
| Grain | Strzegom Pale Ale | 5 kg (49%) | 79 % | 6 |
| Grain | Strzegom Monachijski typ I | 2 kg (19.6%) | 79 % | 16 |
| Grain | Strzegom Pszeniczny | 2 kg (19.6%) | 81 % | 6 |
| Grain | Biscuit Malt | 0.5 kg (4.9%) | 79 % | 45 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (2.5%) | 73 % | 120 |
| Grain | Caravienne Malt | 0.25 kg (2.5%) | 73.9 % | 43 |
| Grain | Oats, Flaked | 0.2 kg (2%) | 80 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 50 g | 60 min | 15.5 % |
| Boil | Simcoe | 30 g | 30 min | 13.2 % |
| Boil | Simcoe | 30 g | 15 min | 13.2 % |
| Boil | Columbus/Tomahawk/Zeus | 30 g | 10 min | 15.5 % |
| Boil | Centennial | 30 g | 5 min | 10.5 % |
| Aroma (end of boil) | Centennial | 20 g | 0 min | 10.5 % |
| Aroma (end of boil) | Simcoe | 20 g | 0 min | 13.2 % |

| | | | | |
|---------------------|------------------------|------|----------|--------|
| Aroma (end of boil) | Columbus/Tomahawk/Zeus | 20 g | 0 min | 15.5 % |
| Dry Hop | Simcoe | 70 g | 4 day(s) | 13.2 % |
| Dry Hop | Centennial | 50 g | 4 day(s) | 10.5 % |
| Dry Hop | Columbus/Tomahawk/Zeus | 50 g | 4 day(s) | 15.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 250 ml | Fermentis |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------------------|--------|-----------|-----------|
| Flavor | płatki dębowe American Bourbon | 50 g | Secondary | 60 day(s) |

Notes

- 90 gram glukozy na 20 litrów
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