

# Barleywine

- Gravity **30 BLG**
- ABV **14.8 %**
- IBU **64**
- SRM **16.3**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **8.5 liter(s)**
- Trub loss **5 %**
- Size with trub loss **9.3 liter(s)**
- Boil time **120 min**
- Evaporation rate **15 %/h**
- Boil size **12.7 liter(s)**

## Mash information

- Mash efficiency **63 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **13.6 liter(s)**
- Total mash volume **19.5 liter(s)**

## Steps

- Temp **63 C**, Time **80 min**

## Mash step by step

- Heat up **13.6 liter(s)** of strike water to **72.3C**
- Add grains
- Keep mash **80 min** at **63C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.6 kg (41.9%)	80 %	3
Grain	Strzegom Pilzneński	2 kg (32.3%)	80 %	4
Grain	Biscuit Malt	0.3 kg (4.8%)	79 %	50
Grain	Melanoiden Malt	0.4 kg (6.5%)	80 %	39
Grain	Barley, Flaked	0.6 kg (9.7%)	70 %	4
Sugar	Candi Sugar, Amber	0.3 kg (4.8%)	85 %	148

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	35 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M42 New World Strong Ale	Ale	Slant	150 ml	---

## Extras

Type	Name	Amount	Use for	Time
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Other	płatki dębowe amerykańskie macerowane w rumie	25 g	Secondary	21 day(s)
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