

# BarleyWine II

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- Gravity **29.6 BLG**
- ABV **14.5 %**
- IBU **56**
- SRM **16.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **26 liter(s)**
- Trub loss **5 %**
- Size with trub loss **27.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **32.9 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **24.2 liter(s)**
- Total mash volume **35.2 liter(s)**

## Steps

- Temp **66 C**, Time **95 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **24.2 liter(s)** of strike water to **76.5C**
- Add grains
- Keep mash **95 min** at **66C**
- Keep mash **5 min** at **78C**
- Sparge using **19.7 liter(s)** of **76C** water or to achieve **32.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (69.9%)	80 %	5
Grain	Strzegom Karmel 150	1 kg (7%)	75 %	150
Liquid Extract	WES ekstrakt słodowy jasny	0.8 kg (5.6%)	80 %	---
Liquid Extract	Miód	2.5 kg (17.5%)	70 %	40

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	50 g	60 min	14.2 %
Boil	Marynka	28 g	60 min	10.5 %
Boil	East Kent Goldings	25 g	25 min	4.5 %
Boil	Hallertau	50 g	25 min	4.9 %
Boil	East Kent Goldings	25 g	15 min	4.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki high vanilla	50 g	Secondary	28 day(s)
Fining	whirflock	2.5 g	Boil	15 min

## Notes

- Płatki macerowane w Ballantine's.  
*Aug 2, 2017, 8:01 PM*