

BARLEYWINE v3 #88

- Gravity **24.2 BLG**
- ABV **11.2 %**
- IBU **93**
- SRM **13.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15.7 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **150 min**
- Evaporation rate **12 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **72.7 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **75 C**, Time **7 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **7 min** at **75C**
- Sparge using **10.2 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------------|---------------|--------|-----|
| Grain | Mep©Ale | 6 kg (77.9%) | 82.1 % | 6 |
| Grain | Viking - wiedeński | 1 kg (13%) | 79 % | 8.6 |
| Grain | Viking - karmelowy czerwony | 0.5 kg (6.5%) | 75 % | 50 |
| Grain | Viking - karmelowy 300 | 0.2 kg (2.6%) | 73 % | 300 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------|--------|--------|------------|
| Boil | Columbus | 31 g | 60 min | 12.4 % |
| Boil | Chinook PL | 30 g | 30 min | 8.6 % |
| Aroma (end of boil) | Simcoe | 40 g | 10 min | 13.2 % |
| Aroma (end of boil) | Ekuanot | 50 g | 10 min | 13.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------------------|------|-------|--------|------------------|
| FM54 Gorączka kalifornijska | Ale | Slant | 250 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|-------------|-----------------------------------|--------|-----------|-----------|
| Water Agent | Gips | 5 g | Mash | --- |
| Water Agent | chlerek wapnia [ml] | 1.72 g | Mash | --- |
| Water Agent | epsom | 3 g | Mash | --- |
| Water Agent | kwask mlekowy [ml] | 2.4 g | Mash | --- |
| Fining | mech irlandzki | 3 g | Boil | 10 min |
| Flavor | płatki dębowe śr. opiekane USA | 30 g | Secondary | 20 day(s) |