

Barleywine z resztek

- Gravity **17.5 BLG**
- ABV ---
- IBU **50**
- SRM **13.8**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **49 liter(s)**
- Trub loss **2 %**
- Size with trub loss **50 liter(s)**
- Boil time **180 min**
- Evaporation rate **5 %/h**
- Boil size **60.3 liter(s)**

Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **35.6 liter(s)**
- Total mash volume **51.1 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **35.6 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **40 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **40.2 liter(s)** of **76C** water or to achieve **60.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-----------------|-------|-----|
| Grain | Viking Pale Ale malt | 12.5 kg (80.6%) | 80 % | 5 |
| Grain | Karmelowy Jasny 30EBC | 1 kg (6.5%) | 75 % | 30 |
| Grain | Strzegom Karmel 600 | 0.5 kg (3.2%) | 68 % | 601 |
| Grain | Słód Wędzony - Wiśnia | 1 kg (6.5%) | 82 % | 10 |
| Grain | Pszeniczny Mep©Wheat | 0.5 kg (3.2%) | 85 % | 5 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|----------|--------|--------|------------|
| Boil | Marynka | 100 g | 60 min | 8.8 % |
| Aroma (end of boil) | Lebelski | 40 g | 7 min | 15 % |
| Aroma (end of boil) | Citra | 31 g | 7 min | 13.7 % |
| Aroma (end of boil) | Sybilla | 33 g | 7 min | 6 % |
| Aroma (end of boil) | Cascade | 40 g | 7 min | 5.2 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|-------------|-------------|---------------|-------------------|
| Safale US-05 | Ale | Slant | 500 ml | Fermentis |