

Projekt Barley

- Gravity **18.7 BLG**
- ABV **8.1 %**
- IBU **28**
- SRM **24.3**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **24.1 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.2 liter(s)**
- Total mash volume **28.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **72 C**, Time **10 min**
- Temp **78 C**, Time **0 min**

Mash step by step

- Heat up **21.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **78C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **24.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5.6 kg (79.4%)	85 %	7
Grain	Weyermann Caramunich 3	0.4 kg (5.7%)	76 %	150
Grain	Weyermann Specjal W	0.9 kg (12.8%)	68 %	300
Grain	Cararye® żytni karmelowy Weyermann®	0.15 kg (2.1%)	74 %	200

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Challenger	30 g	50 min	7 %
Boil	Fuggles	30 g	30 min	4.5 %
Dry Hop	Fuggles	60 g	7 day(s)	4.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Dry	11.4 g	Safale