

# Smoked Barleywine

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- Gravity **23.1 BLG**
- ABV **10.5 %**
- IBU **60**
- SRM **18.8**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **10 %**
- Size with trub loss **11 liter(s)**
- Boil time **60 min**
- Evaporation rate **15 %/h**
- Boil size **14.4 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **21 liter(s)**

## Steps

- Temp **65 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **70 min** at **65C**
- Keep mash **5 min** at **78C**
- Sparge using **5.4 liter(s)** of **76C** water or to achieve **14.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	4.5 kg (75%)	81 %	4
Grain	Oats, Malted	0.6 kg (10%)	80 %	2
Grain	Biscuit Malt	0.3 kg (5%)	79 %	45
Grain	Weyermann - Carawheat	0.3 kg (5%)	77 %	97
Grain	Castle Cafe Light	0.15 kg (2.5%)	75.5 %	250
Grain	Special B Castle	0.15 kg (2.5%)	65.2 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	35 g	70 min	12.5 %