

# Szampański Barley Wine

---

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **26**
- SRM **8.2**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

## Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **19.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

## Fermentables

| Type           | Name                           | Amount         | Yield | EBC |
|----------------|--------------------------------|----------------|-------|-----|
| Grain          | Pale Ale Malt                  | 3 kg (27.9%)   | 80 %  | 7   |
| Grain          | Karmelowy Jasny<br>30EBC       | 0.5 kg (4.7%)  | 75 %  | 30  |
| Grain          | Strzegom Wiedeński             | 0.5 kg (4.7%)  | 79 %  | 10  |
| Grain          | Strzegom<br>Monachijski typ II | 0.75 kg (7%)   | 79 %  | 22  |
| Grain          | Carmel Pils                    | 0.25 kg (2.3%) | 75 %  | 7   |
| Grain          | Caraamber                      | 0.25 kg (2.3%) | 75 %  | 80  |
| Grain          | Red X                          | 0.5 kg (4.7%)  | 79 %  | 30  |
| Grain          | Płatki owsiane                 | 0.4 kg (3.7%)  | 85 %  | 3   |
| Grain          | Płatki jęczmienne              | 0.4 kg (3.7%)  | 85 %  | 3   |
| Adjunct        | Cukier kandyzowany             | 0.5 kg (4.7%)  | --- % | --- |
| Dry Extract    | Ekstrakt słodowy               | 1 kg (9.3%)    | --- % | --- |
| Liquid Extract | Ekstrakt słodowy<br>pszeniczny | 1.7 kg (15.8%) | --- % | --- |
| Dry Extract    | Glukoza                        | 1 kg (9.3%)    | --- % | --- |

## Hops

| Use for | Name     | Amount | Time   | Alpha acid |
|---------|----------|--------|--------|------------|
| Boil    | Amarillo | 10 g   | 35 min | 8.8 %      |
| Boil    | Amarillo | 8 g    | 20 min | 8.8 %      |
| Boil    | Citra    | 8 g    | 20 min | 13.5 %     |
| Boil    | Amarillo | 18 g   | 15 min | 8.8 %      |
| Boil    | Citra    | 8 g    | 15 min | 13.5 %     |
| Boil    | Mosaic   | 26 g   | 15 min | 12 %       |

## Yeasts

| Name                                 | Type      | Form | Amount | Laboratory |
|--------------------------------------|-----------|------|--------|------------|
| Safale US-05                         | Ale       | Dry  | 22 g   | Fermentis  |
| Sacharomyces<br>Bayanus<br>Champagne | Champagne | Dry  | 7 g    | Vinoferm   |

## Extras

| Type   | Name           | Amount | Use for | Time   |
|--------|----------------|--------|---------|--------|
| Fining | Mech irlandzki | 5 g    | Boil    | 10 min |