

# Wędzony Barley Wine

- Gravity **27.7 BLG**
- ABV **13.3 %**
- IBU **18**
- SRM **9.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **85 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **26.8 liter(s)**
- Total mash volume **37.5 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

## Mash step by step

- Heat up **26.8 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **5 min** at **76C**
- Sparge using **11.5 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Ireks Wędzony	3.3 kg (30.8%)	80 %	5
Grain	Viking Pale Ale malt	3 kg (28%)	80 %	5
Grain	Pilzneński IREKS	3 kg (28%)	80 %	3
Grain	Monachijski IREKS	1 kg (9.3%)	80 %	20
Grain	Biscuit Malt	0.3 kg (2.8%)	79 %	45
Grain	Aromatyczny IREKS	0.1 kg (0.9%)	80 %	280

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybilla	35 g	60 min	6.4 %
Boil	Lublin (Lubelski)	25 g	30 min	4.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	250 ml	---