

# 16h boiled barley wine 35 plato

- Gravity **28.9 BLG**
- ABV **14.1 %**
- IBU **22**
- SRM **8.4**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **18 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.9 liter(s)**
- Boil time **1100 min**
- Evaporation rate **10 %/h**
- Boil size **58.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **27.5 liter(s)**
- Total mash volume **38.5 liter(s)**

## Steps

- Temp **66 C**, Time **120 min**
- Temp **72 C**, Time **40 min**

## Mash step by step

- Heat up **27.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **120 min** at **66C**
- Keep mash **40 min** at **72C**
- Sparge using **42.1 liter(s)** of **76C** water or to achieve **58.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	5 kg (45.5%)	80 %	8
Grain	Strzegom Pilzneński	5 kg (45.5%)	80 %	4
Grain	Peat Smoked Malt	1 kg (9.1%)	74 %	6

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Northern Brewer	50 g	30 min	9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jack's M07 British Ale	Ale	Dry	15 g	Mangrove Jack's

## Extras

Type	Name	Amount	Use for	Time
Flavor	miód wielokwiat	0.5 g	Boil	60 min