

## #26 Barley Wine

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **48**
- SRM **29.4**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

### Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **54 liter(s)**

### Steps

- Temp **65 C**, Time **60 min**

### Mash step by step

- Heat up **43.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-12.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	6 kg (55.6%)	80 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (9.3%)	82 %	10
Grain	wędzony olchą Viking Malt	1 kg (9.3%)	82 %	10
Grain	Weyermann - Carawheat	0.5 kg (4.6%)	77 %	97
Grain	Caramel/Crystal Malt - 10L	0.5 kg (4.6%)	75 %	20
Grain	Strzegom Monachijski typ II	1 kg (9.3%)	79 %	22
Grain	Special B Malt	0.4 kg (3.7%)	65.2 %	315
Grain	Caraaroma	0.4 kg (3.7%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	falconers flight	30 g	90 min	10.7 %
Boil	Challenger	30 g	60 min	7 %
Boil	Fuggles	90 g	10 min	4.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
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Safale US-05	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe	30 g	Secondary	30 day(s)

### Notes

- Po fermentacji 5 litrów piwa trafiło na leżak z płatkami dębowymi macerowanymi w Benriach Sherry 12YO na 1 miesiąc w proporcji 6g płatków / litr piwa  
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