

## #30 Belgian Barley Wine

- Gravity **29.3 BLG**
- ABV ---
- IBU **73**
- SRM **25.7**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **16.6 liter(s)**

### Mash information

- Mash efficiency **68 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **18.8 liter(s)**
- Total mash volume **26.3 liter(s)**

### Steps

- Temp **64 C**, Time **60 min**
- Temp **78 C**, Time **1 min**

### Mash step by step

- Heat up **18.8 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **1 min** at **78C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **16.6 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (93.3%)	80 %	8
Grain	Weyermann - Carapils	0.25 kg (3.3%)	78 %	4
Grain	Caraaroma	0.25 kg (3.3%)	78 %	400

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	60 g	60 min	10 %
Boil	Tradition	25 g	30 min	5.5 %

### Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Trappist High Gravity	Ale	Slant	150 ml	Wyeast Labs

### Extras

Type	Name	Amount	Use for	Time
Other	pożywka wyeast	1.5 g	Boil	1 min