

## #37 Barley-ryewine

- Gravity **27.4 BLG**
- ABV ---
- IBU **12**
- SRM **12.1**
- 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 **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.8 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **37.4 liter(s)**

### Steps

- Temp **45 C**, Time **10 min**
- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **28 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **90 min** at **65C**
- Keep mash **5 min** at **76C**
- Sparge using **4.2 liter(s)** of **76C** water or to achieve **22.8 liter(s)** of wort

### Fermentables

| Type  | Name                       | Amount         | Yield | EBC |
|-------|----------------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale          | 5 kg (53.5%)   | 79 %  | 6   |
| Grain | Strzegom Monachijski typ I | 2 kg (21.4%)   | 79 %  | 16  |
| Grain | Żytni                      | 2 kg (21.4%)   | 85 %  | 8   |
| Grain | Płatki owsiane             | 0.35 kg (3.7%) | 85 %  | 3   |

### Hops

| Use for   | Name              | Amount | Time   | Alpha acid |
|-----------|-------------------|--------|--------|------------|
| Boil      | Lublin (Lubelski) | 40 g   | 60 min | 4 %        |
| Whirlpool | Lublin (Lubelski) | 60 g   | 45 min | 4 %        |

### Yeasts

| Name                 | Type | Form  | Amount | Laboratory |
|----------------------|------|-------|--------|------------|
| Danstar - Nottingham | Ale  | Slant | 250 ml | Danstar    |

### Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

|        |                |      |           |           |
|--------|----------------|------|-----------|-----------|
| Fining | Mech Irlandzki | 5 g  | Boil      | 15 min    |
| Flavor | Płatki bourbon | 50 g | Secondary | 21 day(s) |

## Notes

- Przerwa beta-glukanowa tylko ze słodem żytnim,  
*Dec 7, 2016, 4:14 PM*