

# BARAN - BELGIAN AMERICAN BARLEYWINE

- Gravity **31 BLG**
- ABV **15.5 %**
- IBU **58**
- SRM **8.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **26.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **30.3 liter(s)**
- Total mash volume **42.4 liter(s)**

## Steps

- Temp **66 C**, Time **60 min**
- Temp **73 C**, Time **30 min**
- Temp **78 C**, Time **15 min**

## Mash step by step

- Heat up **30.3 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **73C**
- Keep mash **15 min** at **78C**
- Sparge using **8.2 liter(s)** of **76C** water or to achieve **26.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Pale Ale	7 kg (53.4%)	80 %	8
Grain	Thomas Fawcett Halcyon	5.1 kg (38.9%)	80.5 %	5
Sugar	Cukier	1 kg (7.6%)	--- %	---

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum	80 g	60 min	13.5 %
Boil	Citra	20 g	10 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM25 Klasztorna medytacja	Ale	Liquid	30 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
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Flavor	Płatki Dębowe Macerowane w Rumie	100 g	Secondary	7 day(s)
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