

# BarelyWine Jarzębina

- Gravity **24.6 BLG**
- ABV **11.4 %**
- IBU **98**
- SRM **17.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **14 liter(s)**
- Trub loss **15 %**
- Size with trub loss **16.1 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **22.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **36 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **0 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **0 min** at **78C**
- Sparge using **4.3 liter(s)** of **76C** water or to achieve **22.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	4 kg (44.4%)	85 %	7
Grain	Monachijski typ II 20-25 EBC Weyermann	4 kg (44.4%)	80 %	20
Grain	Carared	0.5 kg (5.6%)	60 %	39
Grain	Carabohemian 170-220 EBC Weyermann	0.5 kg (5.6%)	60 %	185

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Galena	60 g	30 min	12 %
Aroma (end of boil)	Galena	60 g	60 min	12 %
Dry Hop	Galena	30 g	17 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - Irish Ale 1084	Ale	Liquid	125 ml	Wyeast Labs

drożdże rozrobiono dwa dni przed w ekstrakcie z proszku.

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe macerowane w białym Porto	100 g	Secondary	17 day(s)
płatki macerowano w winie 3 tygodnie przed dodaniem, zlano całość do środka				
Flavor	owoce jarzębiny mrożone	1000 g	Secondary	21 day(s)
owoce mrożono w -14 stopniach Celsjusza				

## Notes

- z reszty uwarzono cienkusa 12plato 8L. dodano  
*Oct 5, 2018, 4:32 PM*