

# Barleey

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **53**
- SRM **15.7**
- 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 **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

## Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3 kg (37.5%)	80 %	5
Grain	Biscuit Malt	0.5 kg (6.3%)	79 %	50
Grain	Castle Malting - Pilzneński 6-rzędowy	4 kg (50%)	80 %	3.5
Grain	Strzegom Karmel 300	0.2 kg (2.5%)	70 %	299
Grain	Strzegom Karmel 150	0.3 kg (3.8%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Progress	50 g	90 min	5.5 %
Boil	East Kent Goldings	50 g	60 min	5.1 %
Aroma (end of boil)	East Kent Goldings	50 g	5 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	100 ml	Safale

## Extras

Type	Name	Amount	Use for	Time
Other	płatki dębowe macerowane w bourbonie	30 g	Secondary	30 day(s)