

# Barley

- Gravity **25.7 BLG**
- ABV **12.1 %**
- IBU **70**
- SRM **7.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **17 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **68 C**, Time **75 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **75 min** at **68C**
- Sparge using **3 liter(s)** of **76C** water or to achieve **17 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pilznieński	5.5 kg (78.6%)	80 %	4
Grain	Viking Malt Pszeniczny	1 kg (14.3%)	82 %	5
Grain	Viking Malt Cookie	0.3 kg (4.3%)	72 %	50
Grain	Płatki owsiane	0.2 kg (2.9%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra 2017	20 g	60 min	11.8 %
Boil	Amarillo 2017	35 g	60 min	9.8 %
Boil	Perle	15 g	60 min	8 %
Dry Hop	Mosaic 2018	50 g	3 day(s)	13.2 %
Dry Hop	Zythos 2018	50 g	3 day(s)	9.2 %
Dry Hop	Willamette 2018	15 g	3 day(s)	4.2 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	350 ml	Fermentis