

# Barley Widow

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU **43**
- SRM **17.9**
- 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 **120 min**
- Evaporation rate **10 %/h**
- Boil size **20.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **21.5 liter(s)**
- Total mash volume **30.1 liter(s)**

## Steps

- Temp **66 C**, Time **90 min**

## Mash step by step

- Heat up **21.5 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **66C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **20.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Simpsons - Maris Otter	7 kg (81.4%)	81 %	6
Grain	Fawcett - Crystal	0.5 kg (5.8%)	70 %	160
Grain	Cara Gold Castlemalting	0.5 kg (5.8%)	78 %	120
Grain	Monachijski typ II 20-25 EBC Weyermann	0.6 kg (7%)	80 %	20

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	East Kent Goldings	50 g	60 min	5.1 %
Boil	Fuggles	50 g	30 min	4.5 %

## Yeasts

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

## Extras

Type	Name	Amount	Use for	Time
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Other	Płatki dębowe z baczki po rumie + macerowane w rumie	50 g	Secondary	30 day(s)
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