

barley wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **35**
- SRM **12.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **30 liter(s)**
- Total mash volume **40 liter(s)**

Steps

- Temp **45 C**, Time **10 min**
- Temp **51 C**, Time **5 min**
- Temp **64 C**, Time **40 min**
- Temp **72 C**, Time **20 min**
- Temp **79 C**, Time **10 min**

Mash step by step

- Heat up **30 liter(s)** of strike water to **49.2C**
- Add grains
- Keep mash **10 min** at **45C**
- Keep mash **5 min** at **51C**
- Keep mash **40 min** at **64C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **79C**
- Sparge using **5.3 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	8 kg (80%)	80 %	4
Grain	Strzegom Karmel 150	0.5 kg (5%)	75 %	150
Grain	Słód pszeniczny Bestmalz	1 kg (10%)	82 %	5
Grain	Karmelowy Czerwony	0.5 kg (5%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale S-04	Ale	Slant	200 ml	Safale