

# barley wine

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- 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     |