

# Barley Wine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **72**
- SRM **14.8**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **15 liter(s)**
- Total mash volume **20 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **77 C**, Time **10 min**

## Mash step by step

- Heat up **15 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **10 min** at **77C**
- Sparge using **3.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	4 kg (80%)	79 %	5
Grain	Strzegom Karmel 150	0.5 kg (10%)	75 %	150
Grain	Pszeniczny	0.5 kg (10%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Citra	20 g	30 min	12 %
Boil	Citra	25 g	60 min	12 %
Boil	Citra	5 g	15 min	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Fining	Whirfloc	1 g	Boil	15 min
Spice	Płatki dębowe cream	20 g	Secondary	30 day(s)