

Barley Wine (II FPD)

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **49**
- SRM **7.3**
- 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 **180 min**
- Evaporation rate **10 %/h**
- Boil size **29.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.8 liter(s) / kg**
- Mash size **28 liter(s)**
- Total mash volume **38 liter(s)**

Steps

- Temp **68 C**, Time **80 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **28 liter(s)** of strike water to **76.6C**
- Add grains
- Keep mash **80 min** at **68C**
- Keep mash **1 min** at **78C**
- Sparge using **11.9 liter(s)** of **76C** water or to achieve **29.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|--------------|-------|-----|
| Grain | Fawcett - Maris Otter | 10 kg (100%) | 81 % | 6 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------|--------|--------|------------|
| Boil | lunga | 65 g | 60 min | 11 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale | Slant | 300 ml | Fermentis |

Notes

- Na cichą: płatki dębowe, wiórki kokosowe, wanilia.
Dec 10, 2018, 10:47 PM