

Barley Wine II

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **111**
- SRM **21.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Pale Ale strzegom	8.3 kg (66.4%)	79 %	6
Grain	Słód karmelowy 150 EBC Strzegom	1 kg (8%)	75 %	150
Grain	Biscuit Malt	2.5 kg (20%)	79 %	45
Grain	Aromatic Malt	0.7 kg (5.6%)	78 %	50

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Magnum PL goryczkowy	50 g	60 min	12 %
Boil	Columbus/Tomahawk/Zeus	39 g	40 min	15.5 %
Boil	Columbus/Tomahawk/Zeus	37 g	30 min	15.5 %
Boil	Polaris	30 g	20 min	19 %
Boil	Ekuanot	30 g	3 min	13.1 %
Dry Hop	Cascade USA aromatyczny	100 g	14 day(s)	5.5 %
Dry Hop	Ahtanum	50 g	14 day(s)	3.8 %
Dry Hop	Cascade USA aromatyczny	30 g	14 day(s)	7.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	100 ml	---