

barleywine

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **48**
- SRM **17.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

Mash step by step

- Heat up **18.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Grain | Strzegom Pale Ale | 5 kg (49%) | 79 % | 6 |
| Grain | Strzegom Karmel 150 | 0.5 kg (4.9%) | 75 % | 150 |
| Grain | Karmelowy Jasny 30EBC | 0.5 kg (4.9%) | 75 % | 30 |
| Grain | Strzegom Pilzneński | 2.5 kg (24.5%) | 80 % | 4 |
| Liquid Extract | Strzegom Bursztynowy | 1.7 kg (16.7%) | 100 % | 49 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski) | 50 g | 5 min | 6 % |
| Boil | Columbus/Tomahawk/Zeus | 40 g | 60 min | 14.4 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale | Slant | 200 ml | --- |