

# BarleyWine

---

- Gravity **21.8 BLG**
- ABV ---
- IBU **109**
- SRM **14.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **20.9 liter(s)**
- Total mash volume **30.4 liter(s)**

## Steps

- Temp **67 C**, Time **40 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20.9 liter(s)** of strike water to **77.7C**
- Add grains
- Keep mash **40 min** at **67C**
- Keep mash **30 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **20.3 liter(s)** of **76C** water or to achieve **31.7 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (51.5%)	85 %	7
Grain	Weyermann - Monachijski 1	2 kg (20.6%)	82 %	14
Grain	Weyermann - Pszeniczny jasny	1.5 kg (15.5%)	85 %	4
Grain	Biscuit Malt	0.5 kg (5.2%)	79 %	45
Grain	Caramunich II	0.25 kg (2.6%)	75 %	120
Grain	Abbey Castle	0.25 kg (2.6%)	80 %	45
Adjunct	Płatki owsiane	0.2 kg (2.1%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.5 %
Boil	Simcoe	30 g	30 min	13.2 %
Boil	Simcoe	30 g	15 min	13.2 %
Boil	Columbus/Tomahawk/Zeus	30 g	10 min	15.5 %
Boil	Centennial	30 g	5 min	10.5 %

Whirlpool	Centennial	20 g	20 min	10.5 %
Whirlpool	Simcoe	20 g	20 min	13.2 %
Whirlpool	Columbus/Tomahawk/Zeus	20 g	20 min	15.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Culture	--- g	---

## Notes

- burzliwa - 17'C  
cicha 2 m-ce z płatkami American Bourbon  
planowane odfermentowanie do 5'P  
*Sep 28, 2016, 9:56 PM*