

Barleywine (szczypie w łydki)

- Gravity **22.2 BLG**
- ABV **10 %**
- IBU ---
- SRM **11.1**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **240 min**
- Evaporation rate **10 %/h**
- Boil size **30.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **26.4 liter(s)**
- Total mash volume **35.2 liter(s)**

Steps

- Temp **67 C**, Time **90 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **26.4 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **30.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|----------------|-------|-----|
| Grain | Castle Pale Ale | 8 kg (90.9%) | 80 % | 8 |
| Grain | dekstrynowy | 0.3 kg (3.4%) | 79 % | 13 |
| Grain | Caramel/Crystal Malt - 40L | 0.25 kg (2.8%) | 74 % | 79 |
| Grain | Słód Caramunich Typ II Weyermann | 0.25 kg (2.8%) | 73 % | 120 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Mash | East Kent Goldings | 70 g | 60 min | 5.1 % |
| Mash | East Kent Goldings | 30 g | 10 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 0 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-----------------|------|--------|--------|------------------|
| kveik lutra 704 | Ale | Liquid | 200 ml | Fermentum Mobile |

Extras

| Type | Name | Amount | Use for | Time |
|------|------|--------|---------|------|
|------|------|--------|---------|------|

| | | | | |
|--------|-----------------------|-------|-----------|----------|
| Flavor | płatki dębowe porumie | 100 g | Secondary | 7 day(s) |
|--------|-----------------------|-------|-----------|----------|