

# Belgian Barley Wine

- Gravity **20.9 BLG**
- ABV **9.3 %**
- IBU **70**
- SRM **10.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **67 C**, Time **70 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **21 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **15 min** at **76C**
- Sparge using **5.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	6 kg (85.7%)	80 %	5
Grain	Strzegom Bursztynowy	1 kg (14.3%)	70 %	49

## Hops

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

## Yeasts

Name	Type	Form	Amount	Laboratory
FM28 Habit opata	Ale	Liquid	300 ml	Fermentum Mobile

## Extras

Type	Name	Amount	Use for	Time
Flavor	Płatki dębowe amerykańskie	20 g	Secondary	30 day(s)
Water Agent	Chlorek wapnia	10 g	Mash	---
Water Agent	Gips piwowarski	10 g	Mash	---