

EN BARLEYWINE vr2 konkurs wiedzony

- Gravity **24.9 BLG**
- ABV **11.6 %**
- IBU **39**
- SRM **9.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **24.2 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **35.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **37.2 liter(s)**
- Total mash volume **49.6 liter(s)**

Steps

- Temp **67 C**, Time **80 min**

Mash step by step

- Heat up **37.2 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **80 min** at **67C**
- Sparge using **11 liter(s)** of **76C** water or to achieve **35.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	8 kg (64.5%)	80 %	5
Grain	Strzegom Monachijski typ I	2 kg (16.1%)	79 %	16
Grain	Strzegom Karmel 30	0.5 kg (4%)	75 %	30
Grain	Biscuit Malt	0.3 kg (2.4%)	79 %	45
Grain	Wędzony bukiem Viking Malt	0.4 kg (3.2%)	82 %	10
Grain	Pszeniczny	0.2 kg (1.6%)	85 %	4
Grain	Viking Pilsner malt	1 kg (8.1%)	82 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Tradition	100 g	60 min	5.5 %
Boil	Junga	15 g	60 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	150 ml	Fermentis