

# n°1 Barley Wine - Braggot

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **29**
- SRM **14.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **30 min**
- Evaporation rate **10 %/h**
- Boil size **20.2 liter(s)**

## Mash information

- Mash efficiency **67 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **23.3 liter(s)**
- Total mash volume **31 liter(s)**

## Steps

- Temp **63 C**, Time **240 min**
- Temp **72 C**, Time **20 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **23.3 liter(s)** of strike water to **70.2C**
- Add grains
- Keep mash **240 min** at **63C**
- Keep mash **20 min** at **72C**
- Keep mash **20 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **20.2 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pilzneński	5 kg (46.3%)	81 %	4
Grain	Viking Malt Wędzony Czereśnią	1 kg (9.3%)	82 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (4.6%)	79 %	16
Grain	Żytni	0.5 kg (4.6%)	85 %	8
Grain	Biscuit Malt	0.25 kg (2.3%)	79 %	45
Liquid Extract	Honey	1.2 kg (11.1%)	75 %	2
Grain	Carared	0.25 kg (2.3%)	75 %	39
Liquid Extract	Miód Gryczany (Buckwheat Honey)	1.2 kg (11.1%)	70 %	40
Liquid Extract	Honey	0.65 kg (6%)	75 %	2
Grain	Karmelowy żytni Strzegom	0.25 kg (2.3%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	50 g	15 min	11 %
Aroma (end of boil)	Marynka	100 g	5 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	400 ml	Fermentis