

# Ostatnia paróweczka Hrabiego Barley Wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **48**
- SRM **19.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **32.4 liter(s)**
- Total mash volume **43.2 liter(s)**

## Steps

- Temp **62 C**, Time **20 min**
- Temp **72 C**, Time **40 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **32.4 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **20 min** at **62C**
- Keep mash **40 min** at **72C**
- Keep mash **10 min** at **78C**
- Sparge using **6 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Briess - Pale Ale Malt	8 kg (74.1%)	80 %	7
Grain	Biscuit Malt	1 kg (9.3%)	79 %	45
Grain	Strzegom Karmel 150	0.5 kg (4.6%)	75 %	150
Grain	Strzegom Czekoladowy jasny	0.3 kg (2.8%)	68 %	400
Grain	Pszeniczny	1 kg (9.3%)	85 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Amarillo	20 g	60 min	9.5 %
Boil	Columbus/Tomahawk/Zeus	20 g	60 min	15.5 %
Boil	Citra	20 g	20 min	12 %
Boil	Chinook	20 g	10 min	13 %

## Yeasts

Name	Type	Form	Amount	Laboratory
us-05	Ale	Dry	40 g	---