

# Polisch Barleywine 28blg iunga lubelski 70IBU

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **72**
- SRM **12.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **16.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

## Steps

- Temp **67 C**, Time **100 min**

## Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

## Fermentables

| Type  | Name                    | Amount       | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | viking malt dekstrynowy | 2 kg (20%)   | 70 %  | 10  |
| Grain | Viking Pale Ale malt    | 5 kg (50%)   | 80 %  | 5   |
| Grain | viking caramel malt     | 1.5 kg (15%) | 77 %  | 10  |
| Grain | viking red              | 1.5 kg (15%) | 79 %  | 40  |

## Hops

| Use for | Name              | Amount | Time   | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil    | lunga             | 75 g   | 60 min | 11 %       |
| Boil    | Lublin (Lubelski) | 50 g   | 30 min | 4.7 %      |

## Yeasts

| Name         | Type | Form  | Amount | Laboratory |
|--------------|------|-------|--------|------------|
| Safale US-05 | Ale  | Slant | 200 ml | safale     |

## Extras

| Type   | Name             | Amount | Use for   | Time      |
|--------|------------------|--------|-----------|-----------|
| Flavor | płatki po whisky | 20 g   | Secondary | 50 day(s) |
| Fining | whirflock        | 0.2 g  | Boil      | 5 min     |