

# 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