

# Shogun (Candy orange/umeshu chips oak aged Barley Wine)

- Gravity **22 BLG**
- ABV **9.9 %**
- IBU **50**
- SRM **13.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **17.3 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **19.6 liter(s)**
- Total mash volume **25.2 liter(s)**

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2 kg (35.7%)	80 %	5
Grain	Monachijski	2 kg (35.7%)	80 %	16
Grain	Colorado Honig (Viking Malt)	0.5 kg (8.9%)	79 %	7.5
Grain	Caramel Sweet (Strzegom)	0.5 kg (8.9%)	75 %	59
Grain	Weyermann pszeniczny jasny	0.5 kg (8.9%)	80 %	6
Grain	Special B Castle	0.1 kg (1.8%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Admiral	30 g	60 min	14.3 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	100 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwiwarski	2 g	Mash	60 min
Other	płatki dębowe macerowane w umeshu	10 g	Secondary	10 day(s)
Other	kandyzowane plastry pomarańczy	150 g	Secondary	10 day(s)

## Notes

- Barley Wine w dwóch wersjach: leżakowanej w płatkach dębowych macerowanych w japońskim winie z śliwki ume oraz kandyzowanych plastrach pomarańczy.

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.

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