

# Smoked barley wine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **91**
- SRM **24.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **8 liter(s)**
- Trub loss **10 %**
- Size with trub loss **9.4 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **12.2 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.9 liter(s)**
- Total mash volume **23.8 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**
- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **17.9 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **0.3 liter(s)** of **76C** water or to achieve **12.2 liter(s)** of wort

## Fermentables

| Type  | Name                  | Amount          | Yield  | EBC |
|-------|-----------------------|-----------------|--------|-----|
| Grain | Viking Wędzony bukiem | 5 kg (84%)      | 82 %   | 10  |
| Grain | Viking Melanoidynowy  | 0.65 kg (10.9%) | 75 %   | 60  |
| Grain | Special B Malt        | 0.3 kg (5%)     | 65.2 % | 315 |

## Hops

| Use for | Name   | Amount | Time   | Alpha acid |
|---------|--------|--------|--------|------------|
| Boil    | Magnum | 30 g   | 60 min | 13.5 %     |
| Boil    | lunga  | 20 g   | 60 min | 11 %       |

## Yeasts

| Name  | Type | Form | Amount | Laboratory |
|-------|------|------|--------|------------|
| us-05 | Ale  | Dry  | 25 g   | ---        |

## Extras

| Type   | Name           | Amount | Use for | Time  |
|--------|----------------|--------|---------|-------|
| Flavor | Wędzona śliwka | 100 g  | Boil    | 5 min |

|  |                |       |         |           |
|--|----------------|-------|---------|-----------|
| Flavor                                 | Wędzona śliwka | 100 g | Primary | 21 day(s) |
| Maceracja w alko, całość do fermentora |                |       |         |           |

## Notes

- Zacieranie pół na pół (2,5+0,65;2,5+0,3)  
*Nov 6, 2022, 8:35 AM*