

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)
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