

# Wędzony Barley Wine

- Gravity **25.3 BLG**
- ABV **11.8 %**
- IBU **83**
- SRM **18.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **19 liter(s)**
- Trub loss **5 %**
- Size with trub loss **19.9 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **26.3 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **35.1 liter(s)**
- Total mash volume **48.6 liter(s)**

## Steps

- Temp **64 C**, Time **90 min**
- Temp **70 C**, Time **20 min**
- Temp **78 C**, Time **2 min**

## Mash step by step

- Heat up **35.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **90 min** at **64C**
- Keep mash **20 min** at **70C**
- Keep mash **2 min** at **78C**
- Sparge using **4.7 liter(s)** of **76C** water or to achieve **26.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód Wędzony Steinbach	5 kg (37%)	80 %	5
Grain	Pilzneński	5 kg (37%)	81 %	4
Grain	Żytni	2 kg (14.8%)	85 %	8
Grain	Strzegom Monachijski typ II	1 kg (7.4%)	79 %	22
Grain	Caraaroma	0.25 kg (1.9%)	78 %	400
Grain	Fawcett - Dark Crystal	0.25 kg (1.9%)	71 %	300

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	50 g	90 min	10 %
Boil	Target	50 g	90 min	10.5 %
Boil	East Kent Goldings	50 g	10 min	5.1 %

## Yeasts

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