

Wheat wine - American Barleywine

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **49**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **20.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.1 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **31 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **30 min**
- Temp **78 C**, Time **1 min**

Mash step by step

- Heat up **21 liter(s)** of strike water to **77C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **30 min** at **72C**
- Keep mash **1 min** at **78C**
- Sparge using **9.7 liter(s)** of **76C** water or to achieve **20.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-----------------------|-------------|-------|-----|
| Grain | Viking Pilsner malt | 5 kg (50%) | 82 % | 4 |
| Grain | Pszeniczny | 4 kg (40%) | 85 % | 4 |
| Grain | Weyermann - Carawheat | 0.5 kg (5%) | 77 % | 97 |
| Grain | Weyermann - Carapils | 0.5 kg (5%) | 78 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Columbus/Tomahawk/Zeus | 25 g | 60 min | 14.5 % |
| Boil | Marynka | 25 g | 60 min | 10 % |
| Boil | Columbus/Tomahawk/Zeus | 25 g | 5 min | 15.5 % |
| Boil | Marynka | 25 g | 5 min | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-05 | Ale | Slant | 300 ml | Safale |