RumBarley

- Gravity **24 BLG**
- ABV **11 %**
- IBU **64**
- SRM **25.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **40 min**
- Evaporation rate **10 %/h**
- Boil size **20.5 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.3 liter(s)**
- Total mash volume **23 liter(s)**

Steps

- Temp **65 C**, Time **120 min**
- Temp **73 C**, Time **20 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **17.3 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **120 min** at **65C**
- Keep mash **20 min** at **73C**
- Keep mash **10 min** at **78C**
- Sparge using **9 liter(s)** of **76C** water or to achieve **20.5 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	3.75 kg *(48.4%)*	80 %	5
Grain	Strzegom Monachijski typ I	1 kg *(12.9%)*	79 %	16
Sugar	Cane (Beet) Sugar	2 kg *(25.8%)*	80 %	150
Grain	Viking Red Ale	0.5 kg *(6.5%)*	75 %	70
Grain	Żytni	0.5 kg *(6.5%)*	85 %	8

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	100 g	30 min	10 %

Yeasts

Name	Type	Form	Amount	Laboratory
Lutra OYL-071	Ale	Slant	100 ml	Omega

Extras

Type	Name	Amount	Use for	Time

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

Flavor	Płatki dębowe macerowane w rumie	40 g	Secondary	8 day(s)