

#26 Barley Wine

- Gravity **31.2 BLG**
- ABV **15.7 %**
- IBU **48**
- SRM **29.4**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **19.9 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4 liter(s) / kg**
- Mash size **43.2 liter(s)**
- Total mash volume **54 liter(s)**

Steps

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

Mash step by step

- Heat up **43.2 liter(s)** of strike water to **70.6C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **-12.5 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|---------------|--------|-----|
| Grain | Strzegom Pilzneński | 6 kg (55.6%) | 80 % | 4 |
| Grain | Viking Malt Wędzony Czereśnią | 1 kg (9.3%) | 82 % | 10 |
| Grain | wędzony olchą Viking Malt | 1 kg (9.3%) | 82 % | 10 |
| Grain | Weyermann - Carawheat | 0.5 kg (4.6%) | 77 % | 97 |
| Grain | Caramel/Crystal Malt - 10L | 0.5 kg (4.6%) | 75 % | 20 |
| Grain | Strzegom Monachijski typ II | 1 kg (9.3%) | 79 % | 22 |
| Grain | Special B Malt | 0.4 kg (3.7%) | 65.2 % | 315 |
| Grain | Caraaroma | 0.4 kg (3.7%) | 78 % | 400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------|--------|--------|------------|
| Boil | falconers flight | 30 g | 90 min | 10.7 % |
| Boil | Challenger | 30 g | 60 min | 7 % |
| Boil | Fuggles | 90 g | 10 min | 4.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|------|------|------|--------|------------|
|------|------|------|--------|------------|

| | | | | |
|--------------|-----|-------|--------|-----|
| Safale US-05 | Ale | Slant | 200 ml | --- |
|--------------|-----|-------|--------|-----|

Extras

| Type | Name | Amount | Use for | Time |
|--------|---------------|--------|-----------|-----------|
| Flavor | Płatki dębowe | 30 g | Secondary | 30 day(s) |

Notes

- Po fermentacji 5 litrów piwa trafiło na leżak z płatkami dębowymi macerowanymi w Benriach Sherry 12YO na 1 miesiąc w proporcji 6g płatków / litr piwa
May 29, 2020, 5:57 PM