

Barleey

- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **53**
- SRM **15.7**
- 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 **74 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **32 liter(s)**

Steps

- Temp **66 C**, Time **70 min**
- Temp **72 C**, Time **10 min**
- Temp **76 C**, Time **0 min**

Mash step by step

- Heat up **24 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **70 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **0 min** at **76C**
- Sparge using **3.9 liter(s)** of **76C** water or to achieve **19.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|--|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (37.5%) | 80 % | 5 |
| Grain | Biscuit Malt | 0.5 kg (6.3%) | 79 % | 50 |
| Grain | Castle Malting - Pilzneński 6-rzędowy | 4 kg (50%) | 80 % | 3.5 |
| Grain | Strzegom Karmel 300 | 0.2 kg (2.5%) | 70 % | 299 |
| Grain | Strzegom Karmel 150 | 0.3 kg (3.8%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|--------------------|--------|--------|------------|
| Boil | Progress | 50 g | 90 min | 5.5 % |
| Boil | East Kent Goldings | 50 g | 60 min | 5.1 % |
| Aroma (end of boil) | East Kent Goldings | 50 g | 5 min | 5.1 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------------|------|-------|--------|------------|
| Safale S-04 | Ale | Slant | 100 ml | Safale |

Extras

| Type | Name | Amount | Use for | Time |
|-------|--|--------|-----------|-----------|
| Other | płatki dębowe macerowane w bourbonie | 30 g | Secondary | 30 day(s) |