

# Barley wine

- Gravity **25.3 BLG**
- ABV ---
- IBU **112**
- SRM **10.5**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **360 min**
- Evaporation rate **10 %/h**
- Boil size **36.8 liter(s)**

## Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **2.4 liter(s) / kg**
- Mash size **24 liter(s)**
- Total mash volume **34 liter(s)**

## Steps

- Temp **67 C**, Time **90 min**

## Mash step by step

- Heat up **24 liter(s)** of strike water to **76.8C**
- Add grains
- Keep mash **90 min** at **67C**
- Sparge using **22.8 liter(s)** of **76C** water or to achieve **36.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	10 kg (95.2%)	80 %	5
Sugar	Brown Sugar, Dark	0.5 kg (4.8%)	100 %	99

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	100 g	60 min	15.5 %
Whirlpool	Nelson Sauvín	50 g	10 min	11 %
Whirlpool	Citra	50 g	10 min	12 %
Whirlpool	Cascade	50 g	10 min	6 %
Whirlpool	Amarillo	50 g	10 min	9.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Wyeast - American Ale II	Ale	Slant	400 ml	Wyeast Labs

## Notes

- Długość gotowania to nie pomyłka, chodzi o reakcję maliarda które będą zachodzić przy tak długim gotowaniu.  
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