

Barley Wine II

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **111**
- SRM **21.1**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **28.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **31.3 liter(s)**
- Total mash volume **43.8 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **74 C**, Time **10 min**

Mash step by step

- Heat up **31.3 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **74C**
- Sparge using **10 liter(s)** of **76C** water or to achieve **28.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|---------------------------------|----------------|-------|-----|
| Grain | Słód Pale Ale strzegom | 8.3 kg (66.4%) | 79 % | 6 |
| Grain | Słód karmelowy 150 EBC Strzegom | 1 kg (8%) | 75 % | 150 |
| Grain | Biscuit Malt | 2.5 kg (20%) | 79 % | 45 |
| Grain | Aromatic Malt | 0.7 kg (5.6%) | 78 % | 50 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------------|--------|-----------|------------|
| Boil | Magnum PL goryczkowy | 50 g | 60 min | 12 % |
| Boil | Columbus/Tomahawk/Zeus | 39 g | 40 min | 15.5 % |
| Boil | Columbus/Tomahawk/Zeus | 37 g | 30 min | 15.5 % |
| Boil | Polaris | 30 g | 20 min | 19 % |
| Boil | Ekuanot | 30 g | 3 min | 13.1 % |
| Dry Hop | Cascade USA aromatyczny | 100 g | 14 day(s) | 5.5 % |
| Dry Hop | Ahtanum | 50 g | 14 day(s) | 3.8 % |
| Dry Hop | Cascade USA aromatyczny | 30 g | 14 day(s) | 7.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| US-05 | Ale | Slant | 100 ml | --- |