

# Barleywine

- Gravity **30.8 BLG**
- ABV **15.4 %**
- IBU **36**
- SRM **13.2**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.6 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **15.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **14.3 liter(s)**
- Total mash volume **21.4 liter(s)**

## Steps

- Temp **65 C**, Time **50 min**
- Temp **75 C**, Time **30 min**

## Mash step by step

- Heat up **14.3 liter(s)** of strike water to **76.2C**
- Add grains
- Keep mash **50 min** at **65C**
- Keep mash **30 min** at **75C**
- Sparge using **7.9 liter(s)** of **76C** water or to achieve **15.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	2.5 kg (35%)	80 %	5
Grain	Viking Pilsner malt	1.5 kg (21%)	82 %	4
Grain	Pszeniczny viking	1 kg (14%)	85 %	5
Grain	Strzegom Monachijski typ II	1 kg (14%)	79 %	22
Grain	Barley, Flaked	0.4 kg (5.6%)	70 %	4
Grain	Aroma CastleMalting	0.25 kg (3.5%)	78 %	100
Grain	Cara Ruby Castle	0.25 kg (3.5%)	72 %	50
Grain	Rye, Flaked	0.24 kg (3.4%)	78.3 %	4

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Fuggles	15 g	60 min	5.9 %
Boil	Fuggles	15 g	60 min	4.3 %
Boil	East Kent Goldings	40 g	60 min	5.4 %
Boil	East Kent Goldings	10 g	5 min	5.4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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Safale S-04	Ale	Slant	200 ml	---
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### Extras

Type	Name	Amount	Use for	Time
Flavor	płatki	20 g	Secondary	7 day(s)