

# BarleyWine

- Gravity **25.9 BLG**
- ABV **12.2 %**
- IBU **70**
- SRM **25.1**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **13.8 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **16.5 liter(s)**
- Total mash volume **22 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **20 min**

## Mash step by step

- Heat up **16.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **20 min** at **78C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **13.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Monachijski typ II	5 kg (90.9%)	79 %	22
Grain	Carahell	0.25 kg (4.5%)	77 %	26
Grain	Caraaroma	0.25 kg (4.5%)	78 %	400

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	120 min	15.5 %
Aroma (end of boil)	Cascade	20 g	60 min	6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	50 ml	Fermentis

## Extras

Type	Name	Amount	Use for	Time
Flavor	płatki dębowe cherry	20 g	Secondary	10 day(s)