

# Barleywine

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **33**
- SRM **9.7**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17.2 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.1 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **23.8 liter(s)**

## Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **28 liter(s)**

## Steps

- Temp **64 C**, Time **45 min**
- Temp **72 C**, Time **15 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **20 liter(s)** of strike water to **72.8C**
- Add grains
- Keep mash **45 min** at **64C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **78C**
- Sparge using **11.8 liter(s)** of **76C** water or to achieve **23.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	7 kg (87.5%)	80 %	6
Grain	Karmelowy Jasny 30EBC	0.5 kg (6.3%)	75 %	35
Grain	Viking Malt Cookie (Bursztynowy)	0.5 kg (6.3%)	72 %	50

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Sybillia	30 g	60 min	5.5 %
Boil	Marynka	30 g	60 min	8 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Slant	100 ml	Danstar