

# Barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **62**
- SRM **20.1**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **150 min**
- Evaporation rate **15 %/h**
- Boil size **19.8 liter(s)**

## Mash information

- Mash efficiency **60 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **27.3 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **75 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **10 min** at **75C**
- Sparge using **8.1 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Thomas Fawcett - Maris Otter	6.5 kg (83.3%)	81 %	6
Grain	Castlemalting - Cara Ruby	1 kg (12.8%)	72 %	49
Grain	Castlemalting - Special B	0.3 kg (3.8%)	70 %	350

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	35 g	30 min	15.5 %
Aroma (end of boil)	Marynka	15 g	10 min	6.7 %
Aroma (end of boil)	Mandarina Bavaria	15 g	10 min	8.4 %
Aroma (end of boil)	Iunga	25 g	5 min	11.5 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Kveik Framgarden	Ale	Liquid	100 ml	Kveik

## Extras

Type	Name	Amount	Use for	Time
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Water Agent	Chlorek wapnia (roztwór 33%) w ml	9 g	Mash	85 min
4g -> 9.1 ml				
Fining	Whirlfloc	1.25 g	Boil	10 min
Flavor	Kostki koniak (dębowe)	20 g	Secondary	30 day(s)

## Notes

- 1. <https://kompendiumpiwa.pl/angielskie-barley-wine/>
- 2. Wodę zmodyfikować bardziej w kierunku słodowym
- 3. Fermentacja burzliwa 14-21 dni, cicha 30 dni  
*May 17, 2021, 11:40 AM*
- Woda modyfikowana pod English Barley Wine  
25% wody destylowanej i reszta kranówka + chlorek wapnia (4g).  
Daje to stosunek chlorków na siarczkami 2:1  
*Aug 4, 2021, 12:03 PM*