

Barleywine

- Gravity **21.8 BLG**
- ABV ---
- IBU **60**
- SRM **9.9**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **65 liter(s)**
- Trub loss **5 %**
- Size with trub loss **68.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **3 %/h**
- Boil size **72.3 liter(s)**

Mash information

- Mash efficiency **90 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **66 liter(s)**
- Total mash volume **88 liter(s)**

Steps

- Temp **68 C**, Time **60 min**

Mash step by step

- Heat up **66 liter(s)** of strike water to **76C**
- Add grains
- Keep mash **60 min** at **68C**
- Sparge using **28.3 liter(s)** of **76C** water or to achieve **72.3 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------|---------------|-------|-----|
| Grain | Pilzneński | 18 kg (81.8%) | 81 % | 4 |
| Grain | Weyermann - Carapils | 2 kg (9.1%) | 78 % | 4 |
| Grain | Melanoiden Malt | 1.5 kg (6.8%) | 80 % | 39 |
| Grain | Strzegom Karmel 150 | 0.5 kg (2.3%) | 75 % | 150 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------|--------|--------|------------|
| Boil | Chinook | 60 g | 60 min | 13 % |
| Boil | Sorachi Ace | 80 g | 30 min | 14 % |
| Boil | Sorachi Ace | 100 g | 15 min | 14 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|--------|------|--------|--------|------------|
| Ardeny | Ale | Liquid | 50 ml | --- |