

# Barleywine

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- 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	---