

# Barleywine

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- Gravity **25.1 BLG**
- ABV **11.7 %**
- IBU **75**
- SRM **15.4**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **16.4 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **20.4 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **90 C**, Time **70 min**

## Mash step by step

- Heat up **20.4 liter(s)** of strike water to **101.7C**
- Add grains
- Keep mash **70 min** at **90C**
- Sparge using **2.8 liter(s)** of **76C** water or to achieve **16.4 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (73.5%)	80 %	5
Grain	Monachijski	0.5 kg (7.4%)	80 %	16
Grain	Żytni	0.5 kg (7.4%)	85 %	8
Grain	Special B Malt	0.3 kg (4.4%)	65.2 %	315
Grain	Briess - 2 Row Carapils Malt	0.5 kg (7.4%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Polaris	50 g	30 min	19 %
Dry Hop	Polaris	50 g	5 day(s)	19 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Danstar - Nottingham	Ale	Dry	22 g	Danstar