

# BARLEYWINE AII

- Gravity **31.6 BLG**
- ABV **16 %**
- IBU **74**
- SRM **13.7**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **25 liter(s)**
- Trub loss **5 %**
- Size with trub loss **26.3 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **31.7 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **51 liter(s)**
- Total mash volume **68 liter(s)**

## Fermentables

| Type  | Name                        | Amount        | Yield | EBC |
|-------|-----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt        | 10 kg (58.8%) | 80 %  | 5   |
| Grain | Viking Wheat Malt           | 3 kg (17.6%)  | 83 %  | 5   |
| Grain | COOKIE                      | 2 kg (11.8%)  | 72 %  | 50  |
| Grain | Strzegom Monachijski typ II | 2 kg (11.8%)  | 79 %  | 22  |

## Hops

| Use for | Name   | Amount | Time     | Alpha acid |
|---------|--------|--------|----------|------------|
| Boil    | Summit | 65 g   | 60 min   | 15.8 %     |
| Boil    | Citra  | 50 g   | 30 min   | 12.8 %     |
| Boil    | Mosaic | 25 g   | 15 min   | 11.8 %     |
| Boil    | Citra  | 25 g   | 15 min   | 12.8 %     |
| Dry Hop | Citra  | 25 g   | 7 day(s) | 12.8 %     |
| Dry Hop | Mosaic | 75 g   | 7 day(s) | 11.8 %     |

## Yeasts

| Name                                     | Type | Form | Amount | Laboratory      |
|--|------|------|--------|-----------------|
| Mangrove Jack's M42 New World Strong Ale | Ale  | Dry  | 11 g   | Mangrove Jack's |

## Extras

| Type   | Name           | Amount | Use for   | Time      |
|--------|----------------|--------|-----------|-----------|
| Flavor | PŁATKI SCHERRY | 100 g  | Secondary | 30 day(s) |
| Flavor | PŁATKI BOURBON | 50 g   | Secondary | 30 day(s) |
| Flavor | PORTO          | 100 g  | Secondary | 30 day(s) |