

# Barleywine podwójne zacieranie #!?\$@ :)

- Gravity **30.6 BLG**
- ABV **15.2 %**
- IBU **26**
- SRM **24.5**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **45 liter(s)**
- Trub loss **2 %**
- Size with trub loss **45.9 liter(s)**
- Boil time **60 min**
- Evaporation rate **5 %/h**
- Boil size **52.9 liter(s)**

## Mash information

- Mash efficiency **79 %**
- Liquor-to-grist ratio **2.3 liter(s) / kg**
- Mash size **62.1 liter(s)**
- Total mash volume **89.1 liter(s)**

## Steps

- Temp **68 C**, Time **100 min**
- Temp **78 C**, Time **5 min**

## Mash step by step

- Heat up **62.1 liter(s)** of strike water to **78.4C**
- Add grains
- Keep mash **100 min** at **68C**
- Keep mash **5 min** at **78C**
- Sparge using **17.8 liter(s)** of **76C** water or to achieve **52.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	26 kg (96.3%)	80 %	5
Grain	Strzegom Czekoladowy ciemny	0.5 kg (1.9%)	68 %	1200
Grain	Strzegom Karmel 600	0.3 kg (1.1%)	68 %	601
Grain	Pszeniczny Mep©Wheat	0.2 kg (0.7%)	85 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	90 g	60 min	8.8 %
Aroma (end of boil)	Lebelski	90 g	30 min	4 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	500 ml	Fermentis

## Notes

- Zacieramy dwa razy. Odbieramy brzeczka przednią, czyścimy gar, zalewamy brzeczka i zasypujemy drugą porcją siodu. Zacieramy od nowa.  
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