

# ### Barleywine vol.1 (12l) US05 ###

- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **49**
- SRM **33.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **180 min**
- Evaporation rate **10 %/h**
- Boil size **17.9 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **17.1 liter(s)**
- Total mash volume **22.8 liter(s)**

## Steps

- Temp **65 C**, Time **75 min**
- Temp **76 C**, Time **15 min**

## Mash step by step

- Heat up **17.1 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **75 min** at **65C**
- Keep mash **15 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **17.9 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (52.6%)	80 %	4
Grain	Strzegom Wiedeński	1 kg (17.5%)	79 %	10
Grain	Strzegom Monachijski typ I	0.5 kg (8.8%)	79 %	16
Grain	Special B Malt	0.5 kg (8.8%)	65.2 %	315
Grain	Bestmalz - Special X	0.45 kg (7.9%)	75 %	400
Grain	Strzegom Karmel 150	0.25 kg (4.4%)	75 %	150

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	30 g	60 min	9.5 %
Boil	Styrian Golding	25 g	15 min	4 %
Boil	East Kent Goldings	25 g	15 min	5.1 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	Fermentis

## Extras

Recipe has been printed via **BREWNES.com** - a complex online solution for homebrewers to track brewing process easily.

Type	Name	Amount	Use for	Time
Fining	Mech irl	5 g	Boil	15 min