

Baryła Wina

- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **48**
- SRM **6.8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **20 %/h**
- Boil size **24.2 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18 liter(s)**
- Total mash volume **24 liter(s)**

Steps

- Temp **62 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **18 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **60 min** at **62C**
- Keep mash **5 min** at **76C**
- Sparge using **12.2 liter(s)** of **76C** water or to achieve **24.2 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|------------------------|--------------|--------|-----|
| Grain | Briess - Pale Ale Malt | 5 kg (71.4%) | 80 % | 7 |
| Grain | Briess - Carapils Malt | 1 kg (14.3%) | 74 % | 3 |
| Sugar | Candi Sugar, Clear | 1 kg (14.3%) | 78.3 % | 2 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|-------|------------|
| Aroma (end of boil) | Marynka | 300 g | 5 min | 8.6 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|---------------------------------------|------|-------|--------|------------|
| WLP099 - Super High Gravity Ale Yeast | Ale | Slant | 300 ml | White Labs |

Extras

| Type | Name | Amount | Use for | Time |
|--------|-----------------------|--------|-----------|-----------|
| Flavor | Platki Schery Oroloso | 50 g | Secondary | 30 day(s) |