

## Braleywine 3

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- Gravity **22.5 BLG**
- ABV **10.2 %**
- IBU **66**
- SRM **9.6**
- Style **English Barleywine**

### Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **5 %**
- Size with trub loss **15.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19 liter(s)**

### Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21 liter(s)**
- Total mash volume **28 liter(s)**

### Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **5 min**

### Mash step by step

- Heat up **21 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **5 min** at **76C**
- Sparge using **5 liter(s)** of **76C** water or to achieve **19 liter(s)** of wort

### Fermentables

Type	Name	Amount	Yield	EBC
Grain	Castle Malting - Pilsneński 6-rzędowy	4.5 kg (60.8%)	80 %	5
Grain	Słód Wędzony Steinbach	1 kg (13.5%)	80 %	5
Grain	Monachijski	1 kg (13.5%)	80 %	16
Grain	Caramel/Crystal Malt - 30L	0.5 kg (6.8%)	75 %	59
Dry Extract	Laktoza	0.4 kg (5.4%)	1 %	0

### Hops

Use for	Name	Amount	Time	Alpha acid
Boil	lunga	20 g	60 min	11 %
Boil	Saaz (Czech Republic)	45 g	60 min	4.5 %
Boil	Citra	20 g	60 min	12 %

### Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Dry	25 g	Fermentis