

Leśny Barleywine

- Gravity **24 BLG**
- ABV **11 %**
- IBU **104**
- SRM **8**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **18.5 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **24.3 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **19.8 liter(s)**
- Total mash volume **27.6 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **15 min**
- Temp **76 C**, Time **5 min**

Mash step by step

- Heat up **19.8 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **15 min** at **72C**
- Keep mash **5 min** at **76C**
- Sparge using **12.4 liter(s)** of **76C** water or to achieve **24.3 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pale Ale	3 kg (35.3%)	82 %	6
Grain	Strzegom Pilzneński	2 kg (23.5%)	80 %	4
Grain	Carahell	0.7 kg (8.2%)	77 %	26
Grain	Strzegom Monachijski typ I	1 kg (11.8%)	79 %	16
Grain	Briess - Wheat Malt, White	0.5 kg (5.9%)	85 %	5
Grain	Oats, Flaked	0.7 kg (8.2%)	80 %	2
Sugar	Candi Sugar, Clear	0.6 kg (7.1%)	100 %	2

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	50 g	60 min	15.7 %
Boil	Chinook	15 g	60 min	13 %
Boil	Citra	25 g	30 min	12 %
Boil	Citra	25 g	15 min	12 %

Extras

Type	Name	Amount	Use for	Time
Fining	Mech Irlandzki	10 g	Boil	15 min
Water Agent	gips	3 g	Mash	100 min
Water Agent	chlorek wapnia	5 g	Mash	100 min