

OUT WINE

- Gravity **22.9 BLG**
- ABV **10.4 %**
- IBU **47**
- SRM **13.6**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **15 liter(s)**
- Trub loss **10 %**
- Size with trub loss **16.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **19.8 liter(s)**

Mash information

- Mash efficiency **80 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **34.9 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **75 C**, Time **5 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **72.6C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **72C**
- Keep mash **5 min** at **75C**
- Sparge using **0.4 liter(s)** of **76C** water or to achieve **19.8 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|---------|----------------------------|----------------|-------|------|
| Grain | Słód owsiany Fawcett | 3 kg (37.5%) | 61 % | 5 |
| Grain | Viking Pale Ale malt | 2.5 kg (31.2%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 1 kg (12.5%) | 79 % | 16 |
| Grain | Viking Pale Ale malt | 0.5 kg (6.2%) | 80 % | 5 |
| Grain | Płatki owsiane | 0.4 kg (5%) | 60 % | 3 |
| Grain | Bestmalz Carmel Pils | 0.3 kg (3.7%) | 75 % | 5 |
| Adjunct | łuska ryżu | 0.25 kg (3.1%) | 1 % | 0 |
| Grain | Carafa III | 0.06 kg (0.7%) | 70 % | 1400 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------------------|---------|--------|----------|------------|
| Boil | Warrior | 20 g | 50 min | 15.5 % |
| Boil | Warrior | 30 g | 10 min | 15.5 % |
| Aroma (end of boil) | Chinook | 25 g | 1 min | 13 % |
| Aroma (end of boil) | Mosaic | 50 g | 1 min | 10 % |
| Dry Hop | citra | 50 g | 7 day(s) | 10 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|----------------------|------|-------|--------|------------------|
| FM52 Amerykański Sen | Ale | Slant | 200 ml | Fermentum Mobile |