

Polisch Barleywine 28blg iunga lubelski 70IBU

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **72**
- SRM **12.6**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16.4 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.2 liter(s)**
- Boil time **120 min**
- Evaporation rate **10 %/h**
- Boil size **22.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2.5 liter(s) / kg**
- Mash size **25 liter(s)**
- Total mash volume **35 liter(s)**

Steps

- Temp **67 C**, Time **100 min**

Mash step by step

- Heat up **25 liter(s)** of strike water to **76.4C**
- Add grains
- Keep mash **100 min** at **67C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **22.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|-------------------------|--------------|-------|-----|
| Grain | viking malt dekstrynowy | 2 kg (20%) | 70 % | 10 |
| Grain | Viking Pale Ale malt | 5 kg (50%) | 80 % | 5 |
| Grain | viking caramel malt | 1.5 kg (15%) | 77 % | 10 |
| Grain | viking red | 1.5 kg (15%) | 79 % | 40 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|-------------------|--------|--------|------------|
| Boil | lunga | 75 g | 60 min | 11 % |
| Boil | Lublin (Lubelski) | 50 g | 30 min | 4.7 % |

Yeasts

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

Extras

| Type | Name | Amount | Use for | Time |
|--------|------------------|--------|-----------|-----------|
| Flavor | płatki po whisky | 20 g | Secondary | 50 day(s) |
| Fining | whirflock | 0.2 g | Boil | 5 min |