

# Polskie Barley Wine

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- Gravity **23.8 BLG**
- ABV **10.9 %**
- IBU **59**
- SRM **7.3**
- Style **American Barleywine**

## Batch size

- Expected quantity of finished beer **16 liter(s)**
- Trub loss **10 %**
- Size with trub loss **17.6 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **21.1 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **24.8 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **65 C**, Time **60 min**

## Mash step by step

- Heat up **24.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Sparge using **4.6 liter(s)** of **76C** water or to achieve **21.1 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Malt Pale Ale Zero	6.5 kg (78.8%)	79 %	5
Grain	Viking Malt Pszczeniczny	1.5 kg (18.2%)	81 %	10
Grain	Viking Malt Caramel Pale	0.25 kg (3%)	77 %	10

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	70 g	60 min	10 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	250 ml	---