

Resztkowe barley wine

- Gravity **28.1 BLG**
- ABV **13.6 %**
- IBU **50**
- SRM **32.2**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **12 liter(s)**
- Trub loss **5 %**
- Size with trub loss **12.6 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **15.9 liter(s)**

Mash information

- Mash efficiency **65 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **27.2 liter(s)**
- Total mash volume **35.7 liter(s)**

Steps

- Temp **68 C**, Time **90 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **27.2 liter(s)** of strike water to **75.5C**
- Add grains
- Keep mash **90 min** at **68C**
- Keep mash **10 min** at **76C**
- Sparge using **-2.8 liter(s)** of **76C** water or to achieve **15.9 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------|---------------|-------|-----|
| Grain | Viking Pale Ale malt | 3 kg (35.3%) | 80 % | 5 |
| Grain | Strzegom Monachijski typ I | 2 kg (23.5%) | 79 % | 16 |
| Grain | Strzegom Wiedeński | 1 kg (11.8%) | 79 % | 10 |
| Grain | Viking Malt Cookie | 1 kg (11.8%) | 70 % | 70 |
| Grain | Special B Castle | 0.5 kg (5.9%) | 70 % | 350 |
| Grain | Bestmaltz special X | 0.2 kg (2.4%) | 75 % | 350 |
| Grain | Barley, Flaked | 0.8 kg (9.4%) | 70 % | 4 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|------------------------|--------|--------|------------|
| Boil | Magnat Polish hops | 40 g | 60 min | 11.2 % |
| Boil | Hallertau Spalt Select | 30 g | 10 min | 5.5 % |

Yeasts

| Name | Type | Form | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us 05 | Ale | Slant | 300 ml | fermentis |