

Smoked Barleywine

- Gravity **26.2 BLG**
- ABV ---
- IBU **55**
- SRM **10.5**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **10 liter(s)**
- Trub loss **5 %**
- Size with trub loss **10.5 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **12.7 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **2 liter(s) / kg**
- Mash size **10 liter(s)**
- Total mash volume **15 liter(s)**

Steps

- Temp **67 C**, Time **60 min**
- Temp **73 C**, Time **10 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **10 liter(s)** of strike water to **78.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **73C**
- Keep mash **5 min** at **78C**
- Sparge using **7.7 liter(s)** of **76C** water or to achieve **12.7 liter(s)** of wort

Fermentables

| Type | Name | Amount | Yield | EBC |
|-------|----------------------------------|-------------|-------|-----|
| Grain | VIKING Jęczmienny wędzony torfem | 5 kg (100%) | 80 % | 10 |

Hops

| Use for | Name | Amount | Time | Alpha acid |
|---------|---------|--------|--------|------------|
| Boil | Marynka | 50 g | 60 min | 8 % |