

#82 Jeszcze Bardziej Angielski Barleywine

- Gravity **21.8 BLG**
- ABV **9.8 %**
- IBU **54**
- SRM **7**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **16.6 liter(s)**
- Trub loss **7 %**
- Size with trub loss **17.8 liter(s)**
- Boil time **120 min**
- Evaporation rate **13 %/h**
- Boil size **24.4 liter(s)**

Mash information

- Mash efficiency **76 %**
- Liquor-to-grist ratio **3.5 liter(s) / kg**
- Mash size **24.5 liter(s)**
- Total mash volume **31.5 liter(s)**

Steps

- Temp **67 C**, Time **210 min**

Mash step by step

- Heat up **24.5 liter(s)** of strike water to **73.7C**
- Add grains
- Keep mash **210 min** at **67C**
- Sparge using **6.9 liter(s)** of **76C** water or to achieve **24.4 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	7 kg (100%)	85 %	7

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	HB	100 g	60 min	6 %

Yeasts

Name	Type	Form	Amount	Laboratory
LA3	Ale	Slant	450 ml	Fermentum Mobile

Notes

- 21.02 - piwnica 16C
23.02 - piwnica 20C
6.03 - dom wahania 21-23C
21.03 - piwnica ~16C

8.05 - rozlew
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