Barlewine 100% Peated Oak Aged

- Gravity **27.9 BLG**
- ABV **13.4 %**
- IBU **86**
- SRM **6.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **11.5 liter(s)**
- Trub loss **4 %**
- Size with trub loss **12 liter(s)**
- Boil time **180 min**
- Evaporation rate **20 %/h**
- Boil size **19.7 liter(s)**

Mash information

- Mash efficiency **78 %**
- Liquor-to-grist ratio **3.2 liter(s) / kg**
- Mash size **19.2 liter(s)**
- Total mash volume **25.2 liter(s)**

Steps

- Temp **66 C**, Time **60 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.2 liter(s)** of strike water to **73.2C**
- Add grains
- Keep mash **60 min** at **66C**
- Keep mash **10 min** at **76C**
- Sparge using **6.5 liter(s)** of **76C** water or to achieve **19.7 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Słód CHÂTEAU PEATED	6 kg *(100%)*	80 %	4

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Warrior	25 g	60 min	17.6 %
Boil	Warrior	25 g	30 min	17.6 %

Yeasts

Name	Type	Form	Amount	Laboratory
US-05	Ale	Slant	60 ml	Safale

Extras

Type	Name	Amount	Use for	Time
Water Agent	gips piwowarski	2 g	Mash	60 min
Flavor	Płatki dębowe whisky	30 g	Secondary	21 day(s)

Recipe has been printed via **BREWNESS.com** - a complex online solution for homebrewers to track brewing process easily.