Barley braggot

- Gravity **20 BLG**
- ABV **8.8 %**
- IBU **109**
- SRM **10.7**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **22 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **27.6 liter(s)**

Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **21.8 liter(s)**
- Total mash volume **29 liter(s)**

Steps

- Temp **65 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

Mash step by step

- Heat up **21.8 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **65C**
- Keep mash **10 min** at **78C**
- Sparge using **13.1 liter(s)** of **76C** water or to achieve **27.6 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Vienna Nature Castle Malting	3 kg *(32.4%)*	70 %	8
Grain	Crystal Nature Castle Malting	0.25 kg *(2.7%)*	70 %	60
Grain	Słód owsiany Fawcett	1 kg *(10.8%)*	61 %	5
Liquid Extract	Miód Akacjowy	2 kg *(21.6%)*	70 %	40
Grain	Płatki owsiane	0.5 kg *(5.4%)*	85 %	3
Grain	słód dekstrynowy	1 kg *(10.8%)*	--- %	---
Grain	Słód zakwaszający	0.5 kg *(5.4%)*	60 %	---
Grain	Słód dekstrynowy	1 kg *(10.8%)*	70 %	---

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Mosaic	40 g	40 min	10 %
Boil	Dr Rudi	50 g	40 min	11.8 %
Boil	Citra	5 g	60 min	12 %
Boil	Citra	50 g	30 min	12 %
Dry Hop	Mosaic	30 g	4 day(s)	20 %

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

Yeasts

Name	Type	Form	Amount	Laboratory
WLP099 - Super High Gravity Ale Yeast	Ale	Liquid	200 ml	White Labs