

# barleywine

- Gravity **26.2 BLG**
- ABV **12.3 %**
- IBU **48**
- SRM **17.6**
- Style **English Barleywine**

## Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **90 min**
- Evaporation rate **10 %/h**
- Boil size **22.5 liter(s)**

## Mash information

- Mash efficiency **55 %**
- Liquor-to-grist ratio **2.2 liter(s) / kg**
- Mash size **18.7 liter(s)**
- Total mash volume **27.2 liter(s)**

## Steps

- Temp **65 C**, Time **90 min**
- Temp **76 C**, Time **1 min**

## Mash step by step

- Heat up **18.7 liter(s)** of strike water to **75.2C**
- Add grains
- Keep mash **90 min** at **65C**
- Keep mash **1 min** at **76C**
- Sparge using **12.3 liter(s)** of **76C** water or to achieve **22.5 liter(s)** of wort

## Fermentables

| Type           | Name                  | Amount         | Yield | EBC |
|----------------|-----------------------|----------------|-------|-----|
| Grain          | Strzegom Pale Ale     | 5 kg (49%)     | 79 %  | 6   |
| Grain          | Strzegom Karmel 150   | 0.5 kg (4.9%)  | 75 %  | 150 |
| Grain          | Karmelowy Jasny 30EBC | 0.5 kg (4.9%)  | 75 %  | 30  |
| Grain          | Strzegom Pilzneński   | 2.5 kg (24.5%) | 80 %  | 4   |
| Liquid Extract | Strzegom Bursztynowy  | 1.7 kg (16.7%) | 100 % | 49  |

## Hops

| Use for             | Name                   | Amount | Time   | Alpha acid |
|---------------------|------------------------|--------|--------|------------|
| Aroma (end of boil) | Lublin (Lubelski)      | 50 g   | 5 min  | 6 %        |
| Boil                | Columbus/Tomahawk/Zeus | 40 g   | 60 min | 14.4 %     |

## Yeasts

| Name  | Type | Form  | Amount | Laboratory |
|-------|------|-------|--------|------------|
| us-05 | Ale  | Slant | 200 ml | ---        |