Barley Wine dla Karola

- Gravity **22.7 BLG**
- ABV **10.3 %**
- IBU **19**
- SRM **8.4**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **24 liter(s)**
- Trub loss **5 %**
- Size with trub loss **25.2 liter(s)**
- Boil time **70 min**
- Evaporation rate **10 %/h**
- Boil size **30.8 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.7 liter(s)**
- Total mash volume **26.2 liter(s)**

Steps

- Temp **55 C**, Time **12 min**
- Temp **65 C**, Time **60 min**
- Temp **72 C**, Time **20 min**
- Temp **76 C**, Time **10 min**

Mash step by step

- Heat up **19.7 liter(s)** of strike water to **60.8C**
- Add grains
- Keep mash **12 min** at **55C**
- Keep mash **60 min** at **65C**
- Keep mash **20 min** at **72C**
- Keep mash **10 min** at **76C**
- Sparge using **17.7 liter(s)** of **76C** water or to achieve **30.8 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Pale Ale Malt	3 kg *(30.8%)*	80 %	7
Grain	Karmelowy Jasny 30EBC	0.5 kg *(5.1%)*	75 %	30
Grain	Wiedeński	0.5 kg *(5.1%)*	79 %	12
Grain	Monachijski typ II	0.75 kg *(7.7%)*	79 %	25
Grain	Carmel Pils	0.25 kg *(2.6%)*	75 %	7
Grain	Caraamber	0.25 kg *(2.6%)*	75 %	80
Grain	Red X	0.5 kg *(5.1%)*	79 %	30
Grain	Płatki owsiane	0.4 kg *(4.1%)*	85 %	3
Grain	Płatki jęczmienne	0.4 kg *(4.1%)*	85 %	3
Adjunct	Cukier kandyzowany	0.5 kg *(5.1%)*	--- %	---
Dry Extract	Ekstrakt słodowy	1 kg *(10.3%)*	--- %	---
Liquid Extract	Ekstrakt słodowy pszeniczny	1.7 kg *(17.4%)*	--- %	---

Hops

Use for	Name	Amount	Time	Alpha acid

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

Boil	Amarillo	10 g	35 min	8.8 %
Boil	Amarillo	8 g	20 min	8.8 %
Boil	Citra	8 g	20 min	13.5 %
Boil	Amarillo	8 g	10 min	8.8 %
Boil	Citra	8 g	10 min	13.5 %
Boil	Mosaic	15 g	10 min	12 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Dry	22 g	Fermentis