

Barley Wine fesiwal

- Gravity **24.4 BLG**
- ABV **11.3 %**
- IBU **48**
- SRM **11.9**
- Style **English Barleywine**

Batch size

- Expected quantity of finished beer **13 liter(s)**
- Trub loss **5 %**
- Size with trub loss **13.7 liter(s)**
- Boil time **80 min**
- Evaporation rate **10 %/h**
- Boil size **16.9 liter(s)**

Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3.3 liter(s) / kg**
- Mash size **20.8 liter(s)**
- Total mash volume **27.1 liter(s)**

Steps

- Temp **67 C**, Time **70 min**
- Temp **78 C**, Time **5 min**

Mash step by step

- Heat up **20.8 liter(s)** of strike water to **74.1C**
- Add grains
- Keep mash **70 min** at **67C**
- Keep mash **5 min** at **78C**
- Sparge using **2.4 liter(s)** of **76C** water or to achieve **16.9 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pale Ale Malt	5 kg (79.4%)	85 %	7
Grain	Strzegom Monachijski typ II	1 kg (15.9%)	79 %	22
Grain	Strzegom Karmel 150	0.15 kg (2.4%)	75 %	150
Grain	Karmelowy Czerwony	0.15 kg (2.4%)	75 %	59

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Marynka	40 g	60 min	10 %
Boil	East Kent Goldings	20 g	15 min	5.1 %
Whirlpool	East Kent Goldings	30 g	0 min	5.1 %

Yeasts

Name	Type	Form	Amount	Laboratory
Safale US-05	Ale	Slant	200 ml	---

Extras

Type	Name	Amount	Use for	Time
Fining	Whirlfloc T	2 g	Boil	10 min