

BARLEYWINE v2 #64

- Gravity **24 BLG**
- ABV **11 %**
- IBU **89**
- SRM **13.2**
- Style **American Barleywine**

Batch size

- Expected quantity of finished beer **17 liter(s)**
- Trub loss **5 %**
- Size with trub loss **17.9 liter(s)**
- Boil time **150 min**
- Evaporation rate **14.5 %/h**
- Boil size **25.1 liter(s)**

Mash information

- Mash efficiency **78.9 %**
- Liquor-to-grist ratio **2.6 liter(s) / kg**
- Mash size **20 liter(s)**
- Total mash volume **27.7 liter(s)**

Steps

- Temp **64 C**, Time **60 min**
- Temp **72 C**, Time **10 min**
- Temp **77 C**, Time **10 min**

Mash step by step

- Heat up **20 liter(s)** of strike water to **72.5C**
- Add grains
- Keep mash **60 min** at **64C**
- Keep mash **10 min** at **72C**
- Keep mash **10 min** at **77C**
- Sparge using **12.8 liter(s)** of **76C** water or to achieve **25.1 liter(s)** of wort

Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking - pale ale	6 kg (77.9%)	79 %	6
Grain	Viking - wiedeński	1 kg (13%)	79 %	8.6
Grain	Viking - karmelowy czerwony	0.5 kg (6.5%)	75 %	50
Grain	Chateau - Special B Malt	0.2 kg (2.6%)	77 %	300

Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus	37 g	60 min	12.5 %
Boil	Chinook PL	40 g	30 min	8.6 %
Aroma (end of boil)	Mosaic	40 g	10 min	12.1 %
Aroma (end of boil)	Cascade PL	60 g	10 min	5.5 %

Yeasts

Name	Type	Form	Amount	Laboratory
FM52 Amerykański Sen	Ale	Slant	200 ml	Fermentum Mobile

Extras

Type	Name	Amount	Use for	Time
Water Agent	Gips	6 g	Mash	---
Water Agent	chlorek wapnia [ml]	3.44 g	Mash	---
Water Agent	epsom	3 g	Mash	---
Water Agent	kwask mlekowy [ml]	1.95 g	Mash	---
Fining	mech irlandzki	3 g	Boil	10 min
Flavor	plátky dębowe śr. opiekane USA	30 g	Secondary	21 day(s)